EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY®

MAR 2013
#71
FREE

Dig Into Makimono, Ramen & Bento Box

SPECIAL INTERVIEW

Yoko Narahashi

(President of Sanrio Digital Inc.)

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CHOPSTICKS NY CONTENTS

[Mar 2013, #71]

Cover
Diana Cammarano and Nick Misani
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The theme on the cover of this month's issue is "Makimono, Ramen and Bento Box". To find out more about it, check out the featured section from page 7.

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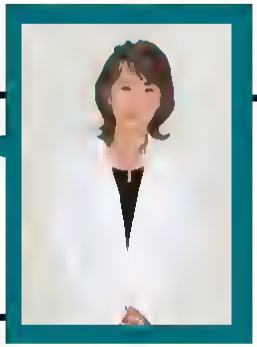

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"When we change our position and angle, we can see a lot more, and with better understanding."

—— YOKO NARAHASHI

Movie producer Yoko Narahashi has been a significant force in Hollywood for years. Working as a casting director for high profile films such as The Last Samurai, Babel, and the upcoming The Wolverine, she introduced to western audiences many of the Asian actors we are now familiar with – Ken Watanabe, Rinko Kikuchi and Hiroyuki Sanada, among others. This year, she has focused her talents and leveraged her experience to produce and release her passion project, Emperor. The film, opening on March 8th, depicts the American investigation into Emperor Hirohito's possible war crimes set in a crumbling post-World War II Japan.

Hollywood's recent track record with World War II films has been spotty, especially when it depicts the Japanese. For every high profile Flags of Our Fathers there is a forgotten Come See the Paradise. Films like Pearl Harbor tend to bombastically – almost enthusiastically – miss the mark. But the hope is that with a film such as Emperor, audiences around the world will gain new insight into a period that not many people discuss, even in Japan.

Although we have not had a chance to watch the film as of this interview, Ms. Narahashi was kind enough to speak with us about her upcoming film.

YOKO NARAHASHI

Yoko Narahashi is a director, producer, lyricist and writer who received her formal education in Canada and acting training at the Neighborhood Playhouse in New York. *The Winds of God* was the first feature film she directed, for which she received the Japan Film Critics Award for Best New Director. She then went on to found the United Performers Studio, a production (film, theatre, TV and video) and management company for professional actors. The company now focuses mainly on casting and production work for international film and television. In 1996, she also founded UPS Academy, an acting school with an emphasis on method acting. Some of Yoko's more prominent casting and producing credits include *Babel*, *The Last Samurai* and *Memoirs of a Geisha*. In 1974 Yoko established the Model Language Studio, which was the first language school in Japan to teach English through drama.

So how did all of the pieces of *Emperor* come together?

There was an original concept that I really thought was important. I thought, 'Wow this is going to be a real, amazing movie' so then I got my very good friend David Klass (Writer, *Kiss the Girls*) and started working on it with him. And then I worked hard to get funding and luckily, amazingly, I did. Then it was just about getting a great team together – including Eugene Nomura (Producer) and Gary Foster (Producer, *Sleepless in Seattle*) – without whom this film would not have been possible.

I had been working as a casting director for *The Last Samurai* and *Memoirs of a Geisha*, *47 Ronin* and *Wolverine* – and a lot of these story concepts come from the states. Now this is also an American movie, but the germ of it is from Japan. It's about an unsung hero in history. No one knew about this man (Bonner Fellers, played by *LOST*'s Matthew Fox) who worked under General Douglas MacArthur. And I saw that there was an amazing message and meaning to it. At the same time, the story was close to my heart because my grandfather used to work for the Ministry of Interior and thus the Emperor. So I had insight into that kind of life through my mother and my uncle. And it's very special and very different. And yes, in the Imperial Family and that class, nothing is ever black and white.

Anyway it was interesting – all of these elements seemed to come together, and by a miracle, every person that came on board was full of passion. It was a tremendous passion project.

Was it difficult to convey the nuance of the Japanese culture to your creative team?

That's interesting because some of the pillars of the production I had worked with before, and was great friends with. Gary Foster was just amazing – he's super intelligent, a great producer and just a great human being. He really can understand everything.

Apart from that, people like Grant Major (Production Designer, *Lord of the Rings* Trilogy), who Eugene and I worked with on a Japanese story in New Zealand, came to Japan and studied about Japan so that part he understood a lot more. And also Ngila Dickson (Costume Designer, *Lord of the Rings* Trilogy), who I worked with on *The Last Samurai* for costumes, already had experience. For this film, I helped her in Japan, and she came and studied the *Emperor*'s clothes. (Both Major and Dickson won Academy Awards for their involvement in *Lord of the Rings*.)

So we were already in sync – and their understanding was already exquisite so that really helped. And then it was just up to us to be the bridge.

How did you come to choose director, Peter Webber for *Emperor*?

His amazing passion. He came all the way from London on his own, and he said he'd love to do it. And we were completely won over. He did such a beautiful job with *Girl with a Pearl Earring*. We had sent the script to several directors, but Peter came and he won our hearts.

Tell us about how you were able to put together such a stellar cast. Did you leverage your casting career?

I think a lot really depended on the script. Any really good film starts off with a really good script. A lot of top actors today are actually willing to read independent film scripts because that's where a lot of the interesting stories are. So I think we really worked hard on the script to make sure it was interesting. It's one of the reasons why Tommy (Lee Jones) read it and became interested, and same with Matthew. We were really lucky – the guys did a fantastic job. They were both amazing.

How about on the Japan side? I recognize several people from the trailer from when I was growing up and watching Japanese TV.

Well it was lovely because I know them. Most of these actors I know because of casting and some of them are dear friends. I just think every one of them really fit their character. Then again, it's not as if I had a huge choice because of the English. And for some of the casting I really fought, and I had to persuade some people... not because they didn't like it, but because of the Japanese system. I needed a full two months from them but actors, especially the famous ones, are often locked into busy schedules.

Tell us more about Eriko Hatsune, who plays Aya Shimada. I understand that she's a relative newcomer, even in Japan.

I had directed her once in a theater play, and had her audition for the film. I wasn't sure about her at first – you never are. But when she auditioned I said, 'Oh my goodness, here she is.' Then I showed it to Gary and to Peter and they immediately fell in love with her. She has this amazing, beautiful sensitivity. She's not pushing, she's not trying to prove anything, and it feels like she's of that time.

We didn't want the typical – someone sweet and humble and kind of cute. Her character has inner strength, as someone who went to study abroad as early as she did. She went all by herself, and she's kind of a pioneer in a way. But we also had to remember that this was also the time when a woman would walk three paces behind a man. So she still had to have humility and femininity, and the grace of a Japanese woman at that time. It's a combination and she had both.

In the context of World War II movies, how does *Emperor* stand out?

I think it is a subject matter that some Japanese people would not want to deal with. But at the same time it is something we have to look at, especially at this time. I think we have a very balanced view of this subject, as we did a lot of research. There is very little that is left of that time in terms of information. People can say this, and say that, but where did they get this information? A lot of it is destroyed really. And in the Japanese history books, hardly anything is written about this time.

I think it's important to open it up to everyone. And I think Emperor gives a balanced outlook from both the West and East. We were not just victims, but also the aggressor. We're not putting the blame on just one person... and at the same time, as Peter said, it is relevant to today as an example. MacArthur and Fellers brought peace to a conquered country. It's not like Iraq or Afghanistan. A lot of American soldiers in Japan, their lives were saved because there was peace.

Finally, it's really a message for healing and rebuilding. Because we think about the tragedy in Japan now, and the radiation – people are trying to forget about it but it's going to be there for a while. Hopefully the Japanese people will see this and get some energy. If we could rebuild as we did then, we can do it again.

What do you hope American audiences take away from the film?

I think it's, 'oh, I never knew that.' I once did a play and movie about Kamikaze pilots. There's one way to look at it from an American side. I wanted to bring it from the other side, and show that they were sons like anybody else. When we change our position and angle, we can see a lot more, and with better understanding. A lot of people work on assumptions, and a lot of people see things just one way. But hopefully with this film, people can consider, ah, there are other aspects to these things that happened in history.'

What kind of advice can you give to aspiring Asian talent, whether they are actors, writers, directors, or producers?

You know, this might sound a little childish in a way, but I simply believed in this project. There was nothing that could shake my belief or rattle it. It was just there. 'I'm going to make this movie. It has to be made.'

I think you really have to find something like that, something that you can put your belief in. For anyone going to try to make a movie, regardless of who you are, if it's a really fantastic script then people are going to look at it in this country. Now it shouldn't be just about a tiny thing – it should have a universal theme, a message that anybody can relate to. But first and foremost, it's the script. Really work hard to make that script good. Get opinions and get help. Don't be timid about it. You have to be open to criticism and be willing to make it better.

If it's really good, then people start to get involved and people *want* to help you.

Any recommendations for our readers who would like to visit Japan?

Try the Kagurazaka area (in Tokyo). It's great. It's like a little Kyoto, where writers go and lock themselves up in a little inn and write. Cobblestones, narrow roads, and great restaurants. It's so much fun there.

——Interview by *Nobi Nakanishi*

Emperor (2012)

A gripping tale of love and honor forged between fierce enemies of war, Emperor tells the story, inspired by true events, of the bold and secret moves that won the peace in the shadows of post-war Japan. Starring Academy Award-winner Tommy Lee Jones, Matthew Fox, and newcomer Eriko Hatsune, Emperor brings to life the American occupation of Japan in the perilous and unpredictable days just after Emperor Hirohito's World War II surrender. As General Douglas MacArthur (Jones) suddenly finds himself the de facto ruler of a foreign nation, he assigns an expert in Japanese culture – General Bonner Fellers (Fox), to covertly investigate the looming question hanging over the country: should the Japanese Emperor, worshiped by his people but accused of war crimes, be punished or saved?

Tommy Lee Jones stars as Gen. Douglas MacArthur in Peter Webber's *Emperor*. Photographer: Kirsty Griffin

All things new from stores, products, services to events

DRINK

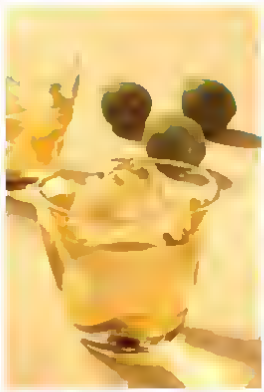
Supreme Umeshu Made with Vintage, Aged Sake

Sweet, sour and fruity, umeshu (known as plum wine) is significantly growing in popularity among New Yorkers these past few years. There is a wide variety of umeshu available now, from types made with sake to ones made with shochu, with pulp and without pulp, light and rich, etc., so you can enjoy umeshu flights and compare different flavors.

The newest addition to this hot market is KOSHUJIKOMI UMESHU from SAWANOTSURU Co., Ltd. in which one of the finest ume plums called Nankobai is soaked in 1999 vintage koshu (aged sake) for three months. KOSHUJIKOMI UMESHU has a mature and uplifting flavor. A hint of caramel and honey aroma from the koshu complements the refreshing ume plum, and the robust flavor of the koshu is nicely blended with the sweetness of the ume without overpowering its delicate flavor. This premium umeshu makes you feel absolutely luxurious.

To appreciate KOSHUJIKOMI UMESHU's rich aroma and silky texture, you can drink it as-is, but if you want to drink it with food or enjoy its refreshing flavor, on-the-rocks is the style you should try. You can even pour it on vanilla ice cream as a sauce. Although it is unusual to warm up umeshu, this particular umeshu is great as a hot sake or for cutting with hot water because its base koshu is made in kimoto style, which is known to be good for warm and hot sake. KOSHUJIKOMI UMESHU is now available at select stores and restaurants in New York.

Developed by SAWANOTSURU Co., Ltd., an esteemed sake brewery established in 1717, KOSHUJIKOMI UMESHU embodies a supreme sake brewing technique, constant effort and limitless passion.



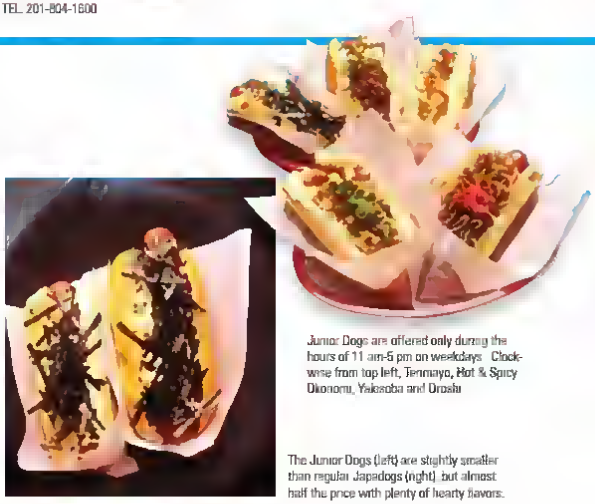
KOSHUJIKOMI UMESHU has a beautiful orange-amber color reminiscent of premium whiskey.

Info: SAWANOTSURU Co., Ltd. www.sawanotsuru.net | Distributed by Nishimoto Trading Co., Ltd. TEL: 201-804-1600

FOOD

Introducing NY Original "Junior Dogs"

Japadog, a hotdog sensation with a Japanese twist that has taken the East Village by storm since it opened last year, has done it again, this time with their new invention of the Junior Dogs. These specialty hotdogs started off on the street corners of Vancouver in 2005 with one flavor, but have now spread to 14 different hotdog recipes and to NYC, and NYC is the only place serving these Junior Dogs. By now everyone knows these hotdogs are nothing but ordinary as they use 7 different types of sausages including 100% beef, Birkshire pork, arabiki Birkshire pork, three cheese, smoky turkey, bratwurst, and tofu-based vegetarian, which are beautifully matched with specific Japanese home-cooking inspired toppings and sauces. The buns are also baked specially with their original recipe adding to its unique flavor and texture. Now with the Junior Dog (comes only in beef) starting from $1.50, you can order all five flavors offered in the mini version. (Tenmayo, Okonomi, Oroshi, Hot & Spicy, and Yakisoba), and share it amongst friends to explore the varieties.



Junior Dogs are offered only during the hours of 11 am-5 pm on weekdays. Clockwise from top left, Tenmayo, Hot & Spicy, Okonomi, Yakisoba and Oroshi.

The Junior Dogs (left) are slightly smaller than regular Japadogs (right), but almost half the price with plenty of hearty flavors.

Japadog: 30 St. Marks Pl. (bet. 2nd & 3rd Aves.), New York, NY 10003 | TEL: 646-476-2324 | http://www.japadog.com/newyork_En.html

FOOD

Myojo Yakisoba: Developing New Texture and Flavors

Today, ramen charms many people in the U.S. In its home country, yakisoba noodles stir-fried with scrumptious sauce has been enjoyed by every Japanese both in restaurants and at home just like ramen. One of Japan's leading noodle manufacturers, Myojo, has recently revamped their home cooking yakisoba line, scheduled to be released at the end of March. The new, frozen yakisoba line features thick, chewy noodles made from carefully selected flour. Three varieties of sauces are Teppan-fu Sauce (an old-fashioned, rich sauce) flavor, Ama-miso Dare (sweet miso paste) flavor, and Yuzu-kosho (yuzu citrus pepper) flavor, all of which are robust and hearty, making them a perfect match for their noodles. Grab and enjoy unprecedented yakisoba at home.

MYOJO USA INC. 6220 Prescott Ct. Chino, CA 91710 | TEL. 909-464-1411

BOOK

The Future is Japanese

For some in Western society, Japan is viewed as the land of the future due to its technological superiority, but in reality it is not a place of flying cars and robots. A new anthology from VIZ Media called *The Future is Japanese* offers 13 science fiction stories that imagine different versions of this country's future.

The compilation opens with "Mono no Aware," a story about a man named Hiroto who remembers the Japanese values his father instilled in him when he was young while trying to avoid an approaching meteor. Other absorbing selections are "The Sea of Trees," a ghost story about a lost romance and a teenager searching for her roots, and "Golden Bread," a story that could have been a Twilight Zone episode.

Despite the surreal nature of many of these stories, often their details are surprisingly relatable to everyday life. They take the reader to extraordinary worlds and offer commentary on current Japanese society via their fantastical visions of the future. As Hiroto's father tells him, "[We are defined] by the web of relationships in which we're enmeshed. The individual is small and powerless, but bound tightly together as a whole, the Japanese nation is invincible."

www.haikasoru.com/the-future-is-japanese/
www.viz.com

BEAUTY

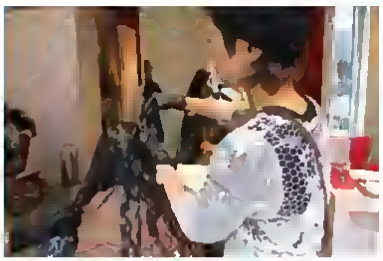
The New Ultimate Texture Control for Hair

Up until now, for those with big hair, it took some serious decisions to make when going to the salon for hair control because it often meant getting a perm. But now, a new technique from Japan that provides ultimate texture control to hair while preserving its natural waves and curls is all the rage, and it has finally arrived in New York through the folks at Salon Vijin who are always the first to introduce New Yorkers to cutting edge beauty techniques.

The Cosme Relaxer was developed a few years ago in Japan, and it is a hair treatment that allows for frizzy, dry, hard, unruly hair to be tamed while the body of the hair is preserved. That means you will not have flat hair afterwards. "There was either a level 0 or 10 'til now for those who wanted hair control. There was nothing in between. But this system offers that option now," explains Salon owner, Mr. Minamida.

There are four different strengths of treatment you can do depending on how much you want to tame your hair. And it can also be used for sections of the hair, giving you more control over volume and style. It involves dousing the hair in two different solutions in two consecutive steps, first to relax the cell chains in the hair cell, and second to restore the chains. The best thing about it is that the whole treatment takes only 10 to 15 minutes, and the result is immediately visible. Not only will the hair be tamer and easier to style, the hair will look nourished, soft, shiny, and natural. It is also very effective in removing unwanted perms without causing damage.

Salon Vijin is currently offering a week supply of free homecare solution to go with the treatment so that your hair can stay beautiful as long as possible.
*This offer cannot be combined with any other offers or promotions.



The treatment is much like any conditioning treatment. It requires two steps but each step is very quick.

Before: Hair is frizzy and spreads out wildly towards the bottom. The frizzy hair is especially noticeable on top of the head.

After: The treatment calmed down the frizz and the volume while leaving the natural waves. The top of the head is visibly frizzy free.

*Results will vary by individual.

Salon Vijin
22 E. 1st St. (bet. 2nd Ave. & Bowery), New York, NY 10003
TEL. 212-684-0664 | www.salonvijin.com

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Junmai Kimoto *(right)* Junmai by Kimoto method

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Elegant kaiseki courses, exquisite otoro nigiri costing $30 per piece—Japanese cuisine can be upscale and luxurious, but it can also be casual, affordable and fun. Here we feature "maki-mono" (sushi roll), "ramen" and "bento box", which exhibit the creativity of Japanese cuisine at reasonable prices. You can enjoy them every day with limitless variety and originality.

(Featured Restaurants & Businesses)

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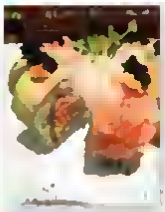
MAKIMONO

With limitless ideas of ingredients, makimono (sushi roll) can be colorful, flavorful and healthy. It satisfies everyone from sushi enthusiasts, vegetarians, vegans, meat lovers and people allergic to gluten.

Cho Cho San

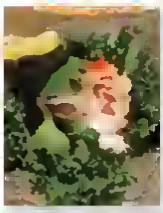
TOP 3 Rolls

1 Latin Heat Roll $14



Spicy crab and avocado is wrapped with sweet shrimp and avocado on the outside. The saltiness of the black caviar topping pairs perfectly with spicy mayo sauce. Served with a side of daikon radish sprouts to freshen the palate.

2 Spicy Tako Hand Roll $7.50



This popular hand roll features steamed octopus with spicy mayo, tobiko and cilantro. The sweet octopus, powerful tobiko and slightly bitter cilantro are well balanced and perfect as is or with a squeeze of lemon on the side.

3 Spinach & Lemon Roll $4.50

Using only organic vegetables, it's a simple roll of lemon pulp and boiled spinach, wrapped in rice. Like a refreshing salad, the aroma of lemon is appetizing and the spinach gives a crisp texture with a savory sesame aftertaste.

This 5-year-old authentic Japanese restaurant with an at-home atmosphere, serves up creative and traditional dishes to locals and regulars in the heart of Greenwich Village. Offering spacious room and a variety of dishes with vegetarian and gluten free options, **Cho Cho San** can be enjoyed for any type of occasion, including parties, romantic dining and family gatherings. They offer an all-you-can-drink nihonshu (sake) service for $10. Until March 31, Chopsticks NY readers can also get a special 20% discount.

15 W. 8th St.
(bet. 5th & 6th Aves.)
New York, NY 10011
TEL. 212.473.3333
www.chochosanrestaurant.com
Mon-Sun: 4-11 pm

Elevate Restaurant & Lounge

TOP 3 Rolls

1 Golden Buddha $14

Lobster salad and tobiko (flying fish roe) are wrapped in mango and topped with shrimp tempura, mango sauce and another mound of tobiko. Enjoy the layers of different textures and flavors that play harmony in your mouth.

2 Guacamoles $10

Tuna, salmon and striped bass are wrapped in soy paper and topped with guacamole, yuzu tobiko and wasabi tobiko and garnished with fried soy paper. The guacamole embraces a variety of textures and flavors.

3 Kobe $18

Juicy medium rare Kobe beef is the star of this unconventional roll. Simple roll of lettuce and pickles wrapped in soy paper is garnished with crispy fried soy paper along with the beef. Served with mayo and unagi sauce.

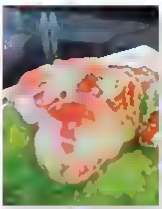
Elevate Restaurant & Lounge is nestled in the lower level of the Wyndham Garden Chinatown Hotel and pays homage to the neighborhood and local culture by serving New American cuisine with a modern Japanese twist. The sophisticated and modern dining experience is matched with their extensive Japanese fare including popular *Crawfish Tempura* appetizer and *Pan Roasted Free Range Chicken Breast*. Their "Farm to Table" concept is reflected in their sushi and roll menu as well.

93 Bowery (at Hester St.)
at Wyndam Garden Chinatown
New York, NY 10002
TEL. 646.329.3416
www.elevaterestaurant.com
Mon-Sun: 6:30 am-3 pm, 5-11 pm

Golden Sushi (at Katagiri)

TOP 3 Rolls

1 Snow Spicy Wrap $9.99



Thin rice paper wraps a filling of salmon, avocado, cucumber, carrots, crabsticks and lettuce. Tastes like a salmon salad in roll form; this wrap goes perfectly with wasabi and sweet and spicy Thai Chili sauce. One pack is only 280 calories.

2 Spicy Dragon Roll $9.49

This simple California roll includes crabsticks and avocado but with a twist: a topping of extra spicy tuna and tobiko (flying fish roe). With only 280 calories per roll, it is a delicious low fat dish.

3 Salmon Avocado Brown Roll $7.49

A large fillet of buttery and sweet Scottish salmon makes it the perfect dish for salmon lovers. With Omega-3 and Vitamin E-packed salmon wrapped in vitamin and mineral-enriched brown rice, this is an ultimate healthy roll.

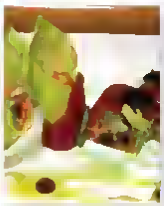
Golden Sushi is a 2-year-old sushi shop found in Japanese grocery store Katagiri and is a popular lunchtime spot for sushi seekers. Here you can get fresh made-to-order sushi rolls directly from the chef at the sushi counter. Select from white or brown rice or have your order made exactly as you want it to a tee, with even half white and half brown rice orders also possible. Free catering is offered for orders over $60.

224 E. 59th St.
(bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL. 212 755-3566
www.katagiri.com
Mon-Sun: 10 am-8 pm

Mikado

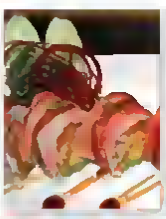
TOP 3 Rolls

1 Green Hornet Roll $14



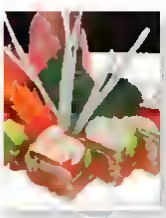
This unique, priceless roll features spicy tuna, unagi and avocado wrapped in soy paper and topped with red and white tuna. Served with a wasabi sauce, it allows you to enjoy the exquisite combinations of sweet, salty and spicy flavors.

2 Jungle Roll $12



With a spicy shrimp and tempura flakes and avocado filling, this roll is covered with crab stick and served with unagi sauce and spicy mayo to bring out the blend of flavors. Recommended for those who can't eat raw fish.

3 Mikado Roll $14



Spicy tuna mixed with tempura flakes is wrapped with rice and soy paper and topped with lobster and avocado. Tantalize your taste buds with the crispy tempura crumbs and the flavor of lobster prepared with lemon and ginger.

Mikado fuses Japanese concepts and American flavors to create a variety of specialty rolls that look like edible art. Serving sushi, sashimi, dynamic sushi rolls and plenty of appetizers, sharable snacks and a selection of premium sake and beer, Mikado can suit your every need at sensational prices. Their extensive menu also includes traditional and contemporary Japanese cuisine, like chicken teriyaki, seafood tempura, udon and soba noodles, as well as a hibachi grill, with many combinations for both lunch and dinner.

525 6th Ave.
(bet. 13th & 14th Sts.)
New York, NY 10011
TEL. 212 255-9911
www.MikadoSushi-Bar.com
Sun-Mon: 11 am-11 pm

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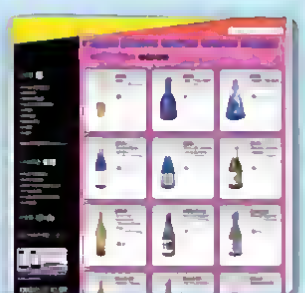
  Move your cursor on the Sweet/Dry Index provided in the left column.
- **Search by Distributor**
  Click the Distributor List icon provided in the left column to find distributors. Then, click on the Available List icon of each distributor.



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Making Maki Rolls at home is easy and fun! **Mizkan**™ Sushi Seasoning is flavored with Rice Vinegar and has a perfect balance for sushi rice.

1. To make sushi rice, cook medium or short grain rice, pour Mizkan Sushi Seasoning over the cooked rice and mix it well while it is hot.

2. Place cellophane file or plastic wrap on a bamboo mat. Then lay down a piece of Nori. Next, place a layer of sushi rice on the Nori, as shown, and sprinkle with sesame seeds.

3. Turn over Nori, then place the prepared ingredients as shown.

4. Roll as shown. Start the side closest to you and roll tightly, away from yourself. As you roll, be sure not to trap the plastic wrap inside the roll.

5. Cut roll in half to make two pieces. Cut both halves in halves in half again, to make 4 pieces, then repeat the process to make 8 bite-sized pieces. Serve as shown.

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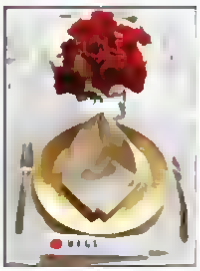

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* Lunch is served only at MEGU Midtown

MEGU
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MEGU : 845 United Nations Plaza (The Trump Tower, 1st Fl.), New York, NY 10017
MEGU New York: 62 Thomas St., New York, NY 10013
Reservation: 212-964-7777 / www.megurestaurants.com
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Spice up your cooking with Kikkoman's Sauces

WASABI SAUCE

New Kikkoman Wasabi Sauce adds a little spice and a lot of creamy texture to everyday foods. Turn up the heat on vegetables and sandwiches put more zing in steaks, burgers, chicken and fish, or add fire to dips and salad dressings

SRIRACHA HOT CHILI SAUCE

Just like the condiment category, Kikkoman Sriracha Hot Chili Sauce is hot. We add the distinct flavor of marinated chili peppers and Asian spices. Its uses are endless as Kikkoman Sriracha Hot Chili Sauce works as a spicy condiment on fries and burgers, a hot addition to soups and dips, or a fiery mix in Bloody Marys.

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Kikkoman Sushi Unagi Sauce is the perfect solution for your kitchen. This thick sweetened sauce has the rich, deep flavor of naturally brewed Kikkoman Soy Sauce and Mirin, cooking rice wine. It can be used for various types of Japanese dishes. No other Unagi Sauce is this versatile.

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Ramen

These past few years, ramen has taken over the food scene with a rapid pace and its pace hasn't slowed down at all. From New Yorkers' favorites to new comers, here we introduce ramen shops you should check out

Gluten-free ramen available

Tonkotsu soup available

Vegetarian ramen available

Chicken soup available

East Noodle & Izakaya

Wild Creamy Ramen $13

RESTAURANT DATA

119 2nd Ave
(bet. 7th St. & St. Marks Pl.)
New York, NY 10003
TEL. 212-902-4265
www.eastnoodleizakaya.com
Table: 39 seats
Counter: 11 seats
Sun-Thu: 12 pm-11:30 pm
Fri & Sat: 12 pm-12:30 am

FEATURES

Noodles Very thick and slightly wavy. **Soup** Unique cream pasta sauce style soup made with half & half milk and red chili paste. **Toppings** Bacon, shishito pepper, red bell peppers, onions. **Highlights** The balance of thick noodles, creamy soup, juicy bacon and an abundance of vegetable toppings are superb. The chili paste adds a kick to the creaminess, making it a perfect hearty winter ramen. Mention Chopsticks NY and receive a glass of draft beer or house sake. Valid thru March 31.

Hide-Chan Ramen

Hakata Spicy Black Style $12

RESTAURANT DATA

248 E. 52nd St., (bet. 3rd & 2nd Aves.) 2nd Fl.
New York, NY 10022
TEL. 212-813-1800
www.ra-hide.com
Table: 34 seats
Counter: 11 seats
Lunch: Mon-Fri 11:30 am-4:30 pm, Sat 12-4 pm
Dinner: Mon-Wed 4:30-11 pm, Thu & Fri 4:30 pm-4 am, Sat 4-11 pm, Sun 4-10 pm

FEATURES

Noodles Original house made noodles. Choose from ultra-fine or thick curly noodles. Choose from 4 stages of firmness. **Soup** Tonkotsu (pork bone) base mixed with roasted garlic. Select more pork fat or less. **Toppings** Chashu pork, cabbage, green onions, kikurage mushrooms, nori seaweed. **Highlights** Offering a wide variety of options they give their customers control of their own flavor. *Hakata Spicy Black Style* is by far the most popular dish and was named one of NYC's 5 Best Inexpensive Bowls of Soup.

Ippudo NY

Karaka Kogashi Miso $17

RESTAURANT DATA

65 4th Ave. (bet. 9th & 10th Sts.) New York, NY 10003
TEL. 212-388-0088
www.ippudony.com
Table: 80 seats
Counter: 6 seats
Mon-Thu: 11 am-3:30 pm, 5:41:30 pm, Fri & Sat: 11 am-3:30 pm, 5 pm-12:30 am, Sun: 11 am-10:30 pm

FEATURES

Noodles Straight and thick original house made noodles. **Soup** Tonkotsu (pork bone) and chicken base broth. **Toppings** fresh leafy greens, chashu pork, bamboo shoots, special spicy paste. **Highlights** Upon each order the base broth is mixed with ground pork and miso. Seared miso adds nutty flavor to the already savory soup. Their special spicy paste topping is made with a variety of spices and it elevates its umami when you mix it into the soup.

mái japanese deli

mái Tonkotsu Ramen $10

RESTAURANT DATA

16 E 41st St.
(bet. Madison & 5th Aves.)
New York, NY 10017
TEL. 212 400-6880
www.maicuisine.com
Table 75 seats
Mon-Fri 11 am-9 pm
Sat 11 am-6 pm

Noodles Curly and all natural egg noodles. **Soup** Hearty rich and thick tonkotsu (pork bone) broth with a toasted onion infused oil. **Toppings** Roasted pork belly, scallions red ginger sesame seeds and fried onions **Highlights** This tonkotsu broth has a strong and distinct flavor. mái japanese deli combined the best of broths to create Hokkaido style ramen using only 100% all-natural ingredients free of MSG artificial flavorings and preservatives. Miso Ramen is also a customer favorite

Ramen Yebisu

Miso Ramen $12

RESTAURANT DATA

126 N 6th St. (at Berry St.)
Brooklyn, NY 11211
TEL. 718-782-1444
www.ramenyebisu.com
Table 20 seats
Counter 10 seats
Lunch Mon-Sun 12-4 pm,
Dinner Sun-Thu 5-11 pm Fri & Sat 5 pm-Midnight

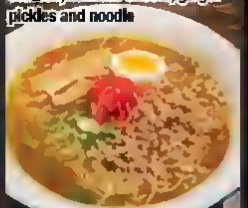
Noodles Original custom-made noodle developed for a whole year. Chewy thin and curly **Soup** Chicken and pork base broth with a secret ingredient lobster. Seasoned with house made miso **Toppings** Bean sprouts onions scallions fried onions sesame and ground pork **Highlights** Housemade chunky miso crafted with barley and rice koji is mixed with various seasonings and aged for one month. The chunky miso grain coats the noodles very well... A touch of lobster flavor further enriches the soup.

Midtown East Branch Grand Opening

The natural salt based chicken broth with succulent chashu pork. All blend into a perfect balance of taste

Shio Ramen
lunch: $10.45
dinner: $11.45

Curry flavored broth with salt flavored egg, chopped chicken, scallion, bamboo shoots, ginger pickles and noodle



Curry Ramen
lunch: $11
dinner: $12

NEW 517 3rd Ave., (bet. 34th & 35th St.)
New York NY 10016 (212)679-2752

90 University Pl., (bet. 11th & 12th St.)
New York, NY 10003 (212)229-2752/2753

ramentakumi@hotmail.com

Ramen Takumi Sun-Thu: 11:30am-11:30pm / Fri & Sat: 11:30am-Midnight

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Food Menu

Tan Tan 6	$10.75
Hakata Tonkotsu Ramen	$10.75
Spider Ramen	$15.50
Taj Mahal Ramen	$11.50
Dancing Spicy Ramen	$12.50

and more

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ADVERTISEMENT

New Ramen HOT SPOT in the East Village

All About Ramen: From Standard to Inventive Creations

Debuting last December in the heart of the East Village Zen 6 has every reason for people to visit. Operated by the owner of Noodle Café Zen which has served ramen for over 20 years in New York, Zen 6 offers an interesting combination of authentic Japanese standard ramen and bold and innovative creations. In addition to their signature Tan Tan 6...their exciting menu consists of the two categories of Tokyo Standard traditional style ramen like tonkotsu shoyu and miso and New York Pop creative ramen such as Dancing Spicy Ramen Spider Ramen Dragon Chashu Ramen, California Ramen and more. Their ramen is handmade everyday with no MSG or preservatives

FREE DELIVERY SERVICE

Zen 6 has started free delivery service including the soup ramen menu. Their specially made ramen package comes with two containers, one for noodles and toppings and another for soup allowing you to enjoy the ramen flavor fresh out of the kitchen. For delivery orders please call the following number

TEL: 646-429-8471

Free Gyoza Ticket

Every customer who orders Zen 6's Ramen in-store will receive a ticket for 3 free pieces of Gyoza which can be used when the customer orders Ramen on their next visit. Their homemade Gyoza dumplings are made everyday from scratch. Fresh local ingredients are wrapped in very thin Gyoza skin and then sauteed to the perfect crispiness. Their juicy pork and beef flavor and the freshness of the cabbage, Chinese chives and napa cabbage go along with the kick of garlic and ginger

Zen 6's Best Sellers

Tan Tan 6
$10.75

This ramen highlights Zen 6's masterfully crafted medium thick straight noodles and soup combining chicken and tonkotsu broths to get just the right richness. Fried garlic and house-made maayu (roasted garlic oil) add extra body and nuttiness to the spicy soup and conventional tan tan men meat sauce while an abundance of fresh vegetables balances out the layered flavors

Shoyu Ramen
$9.50

This soy sauce flavored ramen is made with chicken and vegetable broths and has a light taste. It's topped with bean sprouts, bamboo shoots, a half boiled egg, kaiware sprouts, scallions and chashu simmered pork. You can choose from thin noodles, medium straight noodles or wavy thick noodles to pair with this soup and toppings. With a bunch of fresh local vegetables, it's very refreshing and you'll definitely be craving more

Akadama Champon
$11.50

Zen 6's original "umamidama" makes this tonkotsu soup ramen heartier. Umamidama is a thick, spicy ball shaped meat sauce that dissolves naturally into your soup while you eat it. The other toppings include squid, shrimp, half boiled egg, kaiware sprouts, scallions, cabbage and chashu simmered pork. Medium straight noodles or wavy thick noodles are recommended to be paired with this flavor soup

Zen 6
328 E. 6th St.
(bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 646-429-8471

(Sister restaurants)

Noodle Café Zen
31 St. Mark's Pl. (bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL. 212-533-6855
www.zensushinyc.com

Natori
58 St. Marks Pl.
(bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 212-533-7711

Sushi Lounge
132 St. Mark's Pl. (at Avenue A)
New York, NY 10009
TEL. 212-598-1188
www.sushiloungenyc.com

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Bento Box

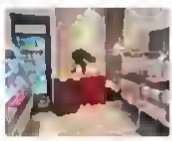
Originally developed as portable food centuries ago in Japan, bento today is enjoyed in many styles and occasions. In the U.S. it's mainly enjoyed as lunch boxes and one-box tasting menu in restaurants. With an assortment of foods arranged in a compact box, bento is colorful and nutritiously well-balanced.

BentOn

RESTAURANT DATA

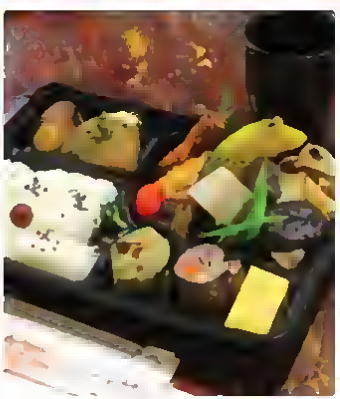
BentOn
TEL 212-219-8855
www.Bento-On.com

Cafe ZAIYA 45th Street
155 E. 45th St., (bet. 3rd & Lexington Aves.)
New York, NY 10017
TEL 212-922-9755
Mon-Fri 8 am-7 pm
Sat 10 am-6 pm



BentOn is New York's oldest Japanese bento provider specializing in delivery. Try their *TABLE FOR TWO Bento* ($8.75) which is healthy and low in calories. It includes a main dish of teriyaki (select from salmon, chicken or fish), braised hijiki seaweed, kinpira (fried burdock and carrots), tofu salad, Japanese omelet, and rice (select from white or brown). Each *TABLE FOR TWO Bento* donates 25 cents to school meals in Africa. This bento is also available in BentOn's first brick and mortar business, Café ZAIYA 45th Street.

ennju



RESTAURANT DATA

20 E. 17th St. (bet. Broadway & 5th Ave.)
New York, NY 10003
TEL 646-336-7004
www.ennju.com
Mon-Fri 11:30 am-10 pm
Sat & Sun 12-8 pm

A casual semi-self service restaurant, **ennju** offers more than 10 daily bento lunch boxes as well as donburi bowls, noodles, curries and set menus. Their *Premium Shoukado Bento* is the most luxurious bento box among those they carry, which includes items usually featured in an elegant *kaiseki* course. Since it is available occasionally, it is recommended to make orders 2 days in advance. Perfect for lunch or a casual dinner, *Premium Shoukado Bento* is offered at a great deal: $15 for walk-ins and $18 for reservations.

Yamakage Tokyo.

RESTAURANT DATA

1026 2nd Ave.,
(bet. 54th & 55th Sts.)
New York, NY 10022
TEL 646-570-0693
Lunch Mon-Fri 11:30 am-4 pm
Dinner Mon-Fri 4-10:30 pm
Sat 6-10:30 pm, Sun 6-9 pm

Yamakage Tokyo. is where you can enjoy watching a veteran sushi chef in action offering a variety of different kinds of sushi and sashimi at reasonable prices. Their popular order at dinnertime is the *Sushi Bento Box* ($15.50) which comes with 6 pieces of nigiri (chef's choice), 7 pieces of sashimi (chef's choice), edamame, seaweed salad, California roll and miso soup. The *Japan Premium Beef Bento Box* ($15.50) and *Teriyaki Chicken Bento Box* ($15.50) are also dinnertime best sellers. For lunch, 6 different kinds of bento boxes are also available ($8.50-10.75).

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-PUDDING

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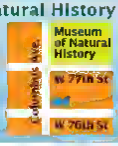
Sun & Holiday 2 30pm-10 30pm

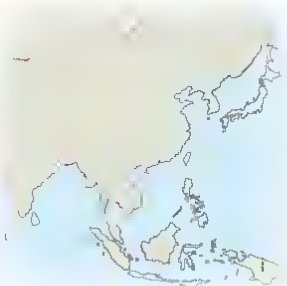


Coming Up! CHOPSTICKS NY

June Issue (Published on 5/24/2013)

ASIA Special Edition

The June issue of Chopsticks NY will be the Asia Special Edition. It is the only issue of the year in which Chopsticks NY highlights an all-Asian theme, allowing readers to take a closer look at Asian countries. The issue will provide information about Asian restaurants, products and businesses, which allow you to enjoy Asia in New York. Please take advantage of this opportunity to promote your business with an advertisement in Chopsticks NY.



For further inquiries or to request materials please call or email
TEL: 1-800-535-6863 / 212-431-9970 adsales@chopsticksny.com

[Deadline] Display Ad: 5/9/2013 (Thu)

Japanese Restaurant Guide

$35 Average price for food (one entree and drink (sake or wine)

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Upper West

Bar Musa — Upper West
Time Warner Ctr (10 Columbus Ctr) — $69 Su L
212-823-9800

Dan Japanese Restaurant — Upper West
2018 Broadway (at 68th St.) — $20 L
212-877-5255

Gin — Upper West
370 Columbus Ave. (bet. 77th & 78th St.) — $80
212-362-4616

Haru — Upper West
433 Amsterdam Ave (bet. 80th & 81st St.) — $35
212-579-5555

Ichiu Restaurant — Upper West
53 W 100th St. (bet. Manhattan & Columbus Ave.) — $20 M
212-865-4488

Jin Ramen* — Upper West
3183 Broadway (at 125th St.) — $15 L
646-559-2991

Kituro — Upper West
510 Amsterdam Ave. (bet. 84th & 85th St.) — $20 L
212-787-5008

Kouzuu — Upper West
585 Amsterdam Ave (at 88rd St.) — $25 L
212-280-8099

Kumo Sushi — Upper West
165 W. 72nd St. (Columbus & Amsterdam Ave.) — $30
212-580-6228

Mama Sushi — Upper West
237 Dyckman St. (Broadway & Seaman Ave.) — $25 L
212-544-0003

Manu Drguuic Cafe — Upper West
448 Amsterdam Ave (bet. 81st & 82nd St.) — $20 L
212-787-1110

Masa — Upper West
Time Warner Ctr 4FI Columbus Ctr — $400 Su
212-823-9800

Mutsu — Upper West
483 Columbus Ave. (bet. 83rd & 84th St.) — $20 L
212-799-7922

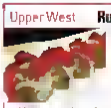
Momoya Amsterdam — Upper West
427 Amsterdam Ave (bet. 80th & 81st St.) — $42 L
212-580-0007

Next Duor — Upper West
813 W. 187th St. (Pinehurst & Fort Washington) — $25 L
212-543 2111

Ozu — Upper West
566 Amsterdam Ave. (bet. 87th & 88th St.) — $25 L
212-787-6316

Pluuet Sushi* — Upper West
380 Amsterdam Ave (at 78th St.) — $25 L
212-712-2152

Ruku* — Upper West



Located in a beautiful brownstone neighborhood, Ruku offers the best sushi deals around without compromising on the freshest ingredients. In addition to sushi and sashimi, try the highly recommended appetizers and entrees.

57 W. 76th St. (at Columbus Ave.) — $20 L
212-873-1220

Sagu Grill — Upper West
126th Amsterdam Ave (bet. 122nd & 123rd St.) — $25 L
212-665-2996

Suji's — Upper West
256 W. 108th St. (Broadway & Amsterdam Ave.) — $15 L
212-749-1934

Suma Sushi — Upper West
504 Amsterdam Ave (bet. 107th & 108th St.) — $25 L
212-280-5858

Suu-Chan* — Upper West
2707 Broadway (bet. 103rd & 104th St.) — $25 L
212-749-5000

Sushi A-Gu-Go — Upper West
1300 Broadway (bet. 69rd & 70th St.) — $25 L
212-724-7340

Sushi Huuu — Upper West
468 Amsterdam Ave (bet. 82nd & 83rd St.) — $35 L
212-874-1078

Sushi Yasuka* — Upper West
251 W. 72nd St. (Broadway & West End Ave.) — $30 L
212-496-9460

Sushi Yu 2 — Upper West
927 W. 181st St. (bet. Pinehurst & Cabrini) — $18 L
212-781-8633

Tamaya — Upper West
4030 Broadway (bet. 169th & 170th St.) — $14
212-568-0036

Tenzuu — Upper West
285 Columbus Ave (bet. 73rd & 74th St.) — $32 L
212 580-7300

Vinu Sushi & Suku — Upper West
2953-55 Broadway (bet. 115th & 116th St.) — $20 L
212-222 3568

Upper East

Aki Sushi — Upper East
1425 York Ave. (bet. 75th & 76th St.) — $25 L
212-628-8885

Duuguri — Upper East
305 E. 83rd St. (bet. 1st & 2nd Ave.) — $60 M
212 737 5656

East Japanusu* — Upper East
354 E. 58th St. (bet. 1st & 2nd Ave.) — $22 L
212 754-5270

Fuji Yumu — Upper East
1466 1st Ave. (bet. 76th & 77th St.) — $30 L
212-249-2722

Ginza — Upper East
800 Lexington Ave. (at 62nd St.) — $20 L
212-888-7988

Huru — Upper East
1329 3rd Ave. (at 76th St.) — $30 L
212-452 1028

Haru Saka Bar — Upper East
1327 3rd Ave. (at 76th St.) — $38 L
212-452-2230

Ichiro — Upper East
1634 2nd Ave (bet. 87th & 88th St.) — $30 L
212-360-6300

Dishes you've never seen before!
Yuki Champon
Stir fried noodles with a hearty firm bite, topped with a delicious combination of thick ankake sauce and plenty of vegetables. (dinner only)
$11.50
IZAKAYA RIKI
141 E. 45th St. (bet 3rd & Lexington) TEL: 212-986-5604
Lunch Mon-Fri 11:30am-2:30pm
Dinner Mon-Sat 6pm-3am, Sun 5:30pm-12:30am

OR8
Have the chef all to yourself!
Limited 2 people per night
Chef's Table
Inside kitchen
Teppanyaki Tempura or Tasting Menu
$80 $120 $150/per person
Tue Wed & Thu Only
Reservation required
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We create a unique and special Ramen experience combining Sapporo style with our original "Nama Men" fresh noodles
ramenyebisu.com
ramenyebisu@gmail.com
www.facebook.com/nyramenyebisu
126 North 6th Street, Brooklyn, NY, 11211

Upper East **Ikeeohana**
101st Lexington Ave (bet. 72nd & 73rd St.) $30
212-737-6639

Upper East **IRON Sushi***
365 E 76th St (bet 1st & 2nd Ave.) $25
212-772-7610

Upper East **Isohama**
1668 3rd Ave (bet. 83rd & 84th St.) $30
212-628-0009

Upper East **Iwasaki Sushi**
1103 1st Ave. (bet. 60th & 61st St.) $25
212-308-8228

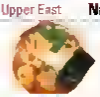
Upper East **Ko Sushi (2nd Ave.)**
1329 2nd Ave (at 70th St.) $31
212-439-1678

Upper East **Ko Sushi (York Ave.)**
1819 York Ave (bet. 85th & 86th St.) $31
212-772-8838

Upper East **Kono Sushi***
310 E. 93rd St. (bet. 1st & 2nd Ave.) $30
212-426-1218

Upper East **Kyoto Sushi**
1240 Lexington Ave (bet. 83rd & 84th St.) $30
212-288-5024

Upper East **Matsu**
411 E. 70th St. (bet. York & 1st Ave.) $30
212-744-5454

Upper East **Naruto Romae***

Their signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs, various vegetables and thick slices of tender pork. Miso and curry flavored broth also available. Enjoy any ramen for $7.00 on Mondays and GYOZA for $2.50 on Wednesdays
1596 3rd Ave. (bet. 93th & 90th St.) $10
212-289-7100

Upper East **Ooki Sushi**
1575 3rd Ave (bet. 89th & 89th St.) $35
212-628-3388

Upper East **Poke**
343 E. 85th St. (bet. 1st & 2nd Ave.) $30
212-249-0569

Upper East **Sasabune**
401 E. 73rd St. (bet. 1st & York Ave.) $40
212-861-8583

Upper East **Shobu-Shobo 70***
314 E. 70th St. (bet. 1st & 2nd Ave.) $25
212-861-5635

Upper East **Sushi Hana**
1501 E. 2nd Ave. (at 79th St.) $25
212-327-0582

Upper East **Sushi of Gari**
402 E. 78th St. (bet. 1st & York Ave.) $80
212-517-5340

Upper East **Sushi Seki***
1143 1st Ave. (bet. 62nd & 63rd St.) $57
212-371-0238

Upper East **Sushi Seki**
1577 York Ave (bet. 83rd & 84th St.) $20
212-744-3799

Upper East **Tanoshi Sushi Sake Bar***
1372 York Ave (bet. 73rd & 74th St.) $55
646-727-9056

Upper East **Tatael 72**
1400 2nd Ave. (bet. 72nd & 73rd St.) $20
212-472-1700

Upper East **Tenzen**
968 2nd Ave. (bet. 52nd & 53rd St.) $35
212-980-8400

Upper East **Teriyaki Boy***
1040 3rd Ave (bet. 61st & 62nd St.) $7
212-867-7150

Upper East **Tokubei 86***
314 E. 86th St. (bet. 1st & 2nd Ave.) $25
212-628-6334

Upper East **TORI SHIN**
1193 1st Ave. (bet. 64th & 65th St.) $70
212-861-8400

Upper East **Totoya**
1144 1st Ave (at 63rd St.) $25
212-753-0422

Upper East **Wajima**
134 E. 61st St. (bet. Lexington & Park Ave.) $30
212-813-9065

Upper East **Wasabi Lobby**
1584 2nd Ave (at 82nd St.) $30
212-988-8762

Upper East **YUKA***
1587 2nd Ave (bet. 80th & 81st St.) $25
212-772-9875

Upper East **Yoko**
1631 York Ave (at 81st St.) $25
212-988-5800

Midtown West

Midtown West **Ai's Sushi**
374 W. 46th St. (at 8th Ave.) $15
212-265-5696

Midtown West **Aki Sushi**
366 W. 52nd St. (bet. 8th & 9th Ave.) $30
212-262-2838

Midtown West **Aoki**
234 W. 48th St. (bet. Broadway & 8th Ave.) $30
212-956-2356

Midtown West **Bamboo 52**
344 W. 52nd St. (bet. 8th & 9th Ave.) $12
212-315-2777

Midtown West **Beehana**
47 W. 56th St. (bet. 5th & 6th Ave.) $30
212-581-0330

Midtown West **east 55***
253 W. 55th St. (bet. Broadway & 8th Ave.) $20
212-581-2240

Midtown West **Go Sushi**
758 8th Ave. (at 51st St.) $20
212-459-2268

Midtown West **GO! GO! CURRY!***

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Beta is on website
273 W. 38th St. (bet. 7th & 8th Ave.) $8.5
212-730-5555 www.gogocurryusa-ny.com

Midtown West **Haru**
205 W. 43rd St. (bet. Broadway & 8th Ave.) $35
212-398-8610

Midtown West **Inakoya**
231 W. 40th St. (bet. 7th & 8th Ave.) $45
212-354-2135

Midtown West **Ise 56**
56 W. 56th St. (bet. 5th & 6th Ave.) $25
212-707-8702

Midtown West **Ishihama**
315 5th Ave. (at 32nd St.) $30
212-696-0202

Check the Daily Special Donburi on the owner's blog at www.ennju.com!
Twitter and Facebook are also updated daily with news info or special discounts and coupons
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Hot & Sour
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20 E 17th St. (bet 5th Ave & Broadway)
Tel: 646-336-7004
Mon – Fri 11:30am 10pm Sat & Sun 12pm-8pm
Just steps from Union Square
E 17th
Broadway
Union Square

Midtown West **Izakaya IROHA** $30
152 W 49th St (bet. 6th & 7th Ave.)
212-398-9043

Midtown West **KATSUHAMA55** $18
43-45 W 55th St. (bet. 5th & 6th Ave.)
212-541-7145

Midtown West **Kodama 45** $25
301 W 45th St (at 8th Ave.)
212 582 8065

Midtown West **Koi** $60
40 W 40th St (bet. 5th & 6th Ave.)
212 921-9330

Midtown West **Kyotofa** $25
705 9th Ave (bet. 48th & 49th St.)
212-974-6012

Midtown West **Meakui-Tei** $20
60 W 56th St (bet. 5th & 6th Ave.)
212 757 1642

Midtown West **Master Sushi*** $30
22 W 46th St (bet. 5th & 6th Ave.)
212-398-7707

Midtown West **Natsumi** $40
228 W 50th St (bet. Broadway & 8th Ave.)
212 258-2988

Midtown West **NOBU 57** $100
40 W 57th St (bet. 5th & 6th Ave.)
212 757 3000

Midtown West **Ocha*** $25
350 W 46th St (bet. 8th & 9th Ave.)
212 581 3196

Midtown West **Saka Bar Hagi*** $25
152 W 49th St (bet. 6th & 7th Ave.)
212 764-8543

Midtown West **Sapporo*** $18
152 W 49th St (bet. 6th & 7th Ave.)
212-869-8972

Midtown West **Shimizu** $35
318 W 51st St (bet. 8th & 9th Ave.)
212-581 1581

Midtown West **Soba Nippan*** $30
19 W 52nd St (bet. 5th & 6th Ave.)
212 489-2525

Midtown West **Sugiyama** $85
251 W 55th St (bet. Broadway & 8th Ave.)
212-956-0670

Midtown West **Sushi Dama** $45
330 W 54th St (bet. 8th & 9th Ave.)
212 707 9805

Midtown West **Sushi of Gari 46** $80
347 W 46th St (bet. 8th & 9th Ave.)
212 957 0046

Midtown West **Sushi Zen** $70
108 W 44th St (bet. 6th & 7th Ave.)
212-302 0707

Midtown West **Sushidee*** $45
123 W 49th St (bet. 6th & 7th Ave.)
212-936-2900

Midtown West **Sushiya*** $20
21 W 56th St (bet. 5th & 6th Ave.)
212 247-5757

Midtown West **TABATA*** $15
540 9th Ave (bet. 39th & 40th St.)
212 290-7651

Midtown West **Terakawa Ramen*** $12
685 9th Ave. (bet. 57th & 58th St.)
212 307 0170

Midtown West **Totto Ramen** $20
366 W 52nd St (bet. 8th & 9th Ave.)
212-582 0052

Midtown West **Yakitori TOTTO** $45
251 W 55th St. (bet. Broadway & 8th Ave.)
212-245-4555

Midtown West **Yammy Sushi*** $10
30 Rockefeller Plaza Concourse Level
212-459-2100

Midtown East

Midtown East **Aburiya Kinnosuke*** $65
213 E 45th St (bet. 2nd & 3rd Ave.)
212-867 5454

Midtown East **Arata Sushi** $20
1047 2nd Ave (bet. 55th & 56th St.)
212 371-9339

Midtown East **Azusa*** $35
3 E 44th St (bet. Madison & 5th Ave.)
212-681 0001

Midtown East **DONBURI-YA*** $25
137 E. 47th St. (bet. 3rd & Lexington Ave.)
212-980-7909

Midtown East **Gyu-Kaka*** $40
805 3rd Ave 2 Fl (at 50th St.)
212 702-8816

Midtown East **Hakubai** $66
The Kitano Hotel 66 Park Ave (at 38th St.)
212-885-7111

Midtown East **Haru** $35
280 Park Ave (at 49th St.)
212-490-9690

Midtown East **Hatsuhana**

Established in 1976 Hatsuhana is a longstanding New York sushi restaurant. Conveniently located just 3 minutes from Rockefeller Center, it is perfect for business lunches. And anytime, try their Omakase at sushi bar or prix fixe and entree starting at $23

17 E 48th St (bet. 5th & Madison Aves) $50
212-355-3345 www.hatsuhana.com

Midtown East **Hatsuhana Park*** $35
237 Park Ave (bet. 45th & 46th St.)
212 661-3400

Midtown East **Hida-Chaa Ramen** $20
240 E. 52nd St. 2 Fl (bet. 2nd & 3rd Ave.)
212 813-1900

Midtown East **Ise 49** $25
151 E 49th St (bet. 3rd & Lexington Ave.)
212 319-6875

Midtown East **Izakaya Aryashi** $25
226 E. 53rd St (bet. 2nd & 3rd Ave.)
212 319-3940

Midtown East **Izakaya Riki**

Serving Midtown Manhattan for over 20 years, Izakaya Riki offers many varieties of Japanese izakaya style food. The filling lunch set ($15) is not to be missed. Open until 3 am from Mon-Fri, Riki opens its doors to hungry New Yorkers.

141 E. 45th St (bet. Lexington & 3rd Ave.) $40
212-986-1303

Midtown East **Jakai** $30
237 E. 53rd St (bet. 2nd & 3rd Ave.)
212-588-3788

Midtown East **KATSUHAMA47*** $18
11 E. 47th St (bet. Madison & 5th Ave.)
212 758-5903

Midtown East **Kuruma Zushi** $100
7 E. 47th St. 2 Fl (bet. Madison & 5th Ave.)
212 317 2802

Enjoy Japanese Seasonal Sushi!
Tuna Sushi
Sea Urchin Rice Bowl
ALL LUNCH MENU
10% off & tip not required
Lunch set $12 is a deal.
Soup, salad, sashimi, sushi rolls, entree of the day such as chicken teriyaki, fried oysters, etc
Authentic Japanese Restaurant
Takesushi
The Japanese Restaurant
43-46 42nd Street, (off Queens Blvd.)
Sunnyside NY 11104
Tel 718-729-8253
Open 7 Days
We are open on New Year's Day
Near 40th St. station on 7 Line
Take a Q32 or Q60 bus from Manhattan

Midtown East **Mui Sushi Restaurant**
16 E 41st St. (bet. 5th & Madison Ave.) $10
212-400-6690

Midtown East **MEGU Midtown**
845 UN Pl. (bet. 47th & 48th St.) $125
212-644-7777

Midtown East **Menchuuko-Tei**
131 E. 45th St. (bet. 3rd & Lexington Ave.) $14
212-986-6405

Midtown East **Nudu-Sushi**
135 E. 50th St. (bet. 3rd & Lexington Ave.) $25
212-838-2537

Midtown East **Nippou***
155 E. 52nd St. (bet. 3rd & Lexington Ave.) $49
212 758-0226

Midtown East **Onyu***
143 E. 47th St. (bet. 3rd & Lexington Ave.) $30
212-715-0460

Midtown East **Ramen Takumi Midtown East store***
517 3rd Ave New York NY 10016 $10
212-679-2762

Midtown East **Restaurant SEO***
249 E. 49th St. (bet. 2nd & 3rd Ave.) $40
212-355-7722

Midtown East **Rungo**
205 E. 45th St. (bet. 2nd & 3rd Ave.) $50
212-867-4200

Midtown East **Ruuu Bar & Grill**
9 E. 37th St. (bet. Madison & 5th Ave.) $15
212 213-5137

Midtown East **Sukugura***

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba, and lunch set of soba & rice bowl are popular. This amazing hidnout situated on the basement level is perfect for couples. Private parties available.
211 E. 43rd St. B1F (bet. 2nd & 3rd Ave.) $50
212-953-7253 www.sakegura.com

Midtown East **Shiubashi**
7 E. 48th St. (bet. Madison & 5th Ave.) $30
212-813-1008

Midtown East **Shochu Bar Hatchau**

Conveniently located near Grand Central Station, it is an oasis offering a wide selection of shochu and Japanese tapas. Enjoy drinks with yakitori and sushi served from the adjacent Yakitori East Restaurant. No cover charge. Discover your favorite shochu here.
210 E. 44th St. (bet. 2nd & 3rd Ave.) $30
212-687-5075

Midtown East **Subu TOTTO**
211 E. 43rd St. 1 Fl (bet. 2nd & 3rd Ave.) $40
212-557-8200

Midtown East **Sushi Time**
921 2nd Ave (at 44th St.) $20
212-953-8383

Midtown East **SashiAun**
38 E. 51st St. (at Park Ave.) $50
212-755-1760

Midtown East **Sushuduu***
15 E. 49th St. (bet. Madison & 5th Ave.) $45
212 758-2700

Midtown East **Tokyo***
342 Lexington Ave. (bet. 39th & 40th St.) $50
212-697-8330

Midtown East **TOMI JAZZ**
239 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
646-497-1254

Midtown East **Tsushima**
141 E. 47th St. (bet. 3rd & Lexington Ave.) $40
212-207-4838

Midtown East **Wust Uduu Izukuya**
150 E. 46th St. (bet. 3rd & Lexington Ave.) $10
212-922-9677

Midtown East **Yakitori East***
210 E. 44th St. (bet. 2nd & 3rd Ave.) $20
212-599-5075

Midtown East **YAMA Rustaurant**
301 E. 49th St. (bet. 1st & 2nd Ave.) $20
212-355-3370

Midtown East **Yumakugu Tokyo***
1026 2nd Ave. (bet. 54th & 55th St.) $30
646-570-0993

Korea Town

Korea Town **Ichi Umi Restaurant***
8 E. 32nd St. (bet. Madison & 5th Ave.) $30
212-725-1333

Korea Town **Izukayu Moku**
10 W. 32nd St. 2 Fl (bet. 5th Ave. & Broadway) $20
212-735-3232

Korea Town **Kirakuya**
2 W. 32nd St. (bet. 5th Ave. & Broadway) $30
212-695-7272

Korea Town **Tuyumu Sushi**
11 W. 36th St. (bet. 5th & 6th Ave.) $22
212 967-9541

Chelsea

Chelsea **Asuku Sushi***
300 W. 23rd St. (at 8th Ave.) $25
212-727-0688

Chelsea **Bluu Gingur**
105 8th Ave. (bet. 15th & 16th St.) $30
212-352-0811

Chelsea **unuju***

A self-service restaurant conveniently located near union square station. ennyu features an original menu created by the Japanese owner. There are many tasty choices from including sushi, bento, ramen, udon, daily donburi, and sake.
20 E 17th St. (bet. 5th Ave. & Broadway) $10
646-336-7004

Chelsea **IRON Sushi**
440 3rd Ave. (bet. 30th & 31st St.) $25
212-447-5522

Chelsea **Izukuya Tou**
207 10th Ave. (bet. 22nd & 23rd St.) $25
212-627-7777

Chelsea **Momoya Chulsou**
185 7th Ave. (at 21st St.) $40
212-633-1486

Chelsea **Monstur Sushi***
158 W. 23rd St. (bet. 6th & 7th Ave.) $30
212-620-5131

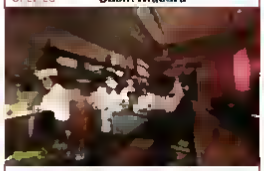
Chelsea **MORIMOTO**
88 10th Ave. (bet. 15th & 16th St.) $50
212-989-8883

Chelsea **Nuka Nuku**
456 W. 17th St. (bet. 9th & 10th Ave.) $50
212-929-8544

Chelsea **Ontuya**
8 W. 18th St. (bet. 5th & 6th St.) $20
212 255-0018

Reviewed by NY Times
TABATA RAMEN
$10.50
We won the "Street Ramen Contest" at JAPAN BLOCK FAIR!
Second location opening soon near Times Square
TABATA
540 9th Ave. (bet. 39th & 40th St.)
Tel: 212-290-7691 / 212-290-7681
tabataramen@gmail.com | Twitter: @tabataramen
11:30am - 11pm Open 7 days a week

Chelsea **Sushi Masaru***



Sushi Masaru's Chelsea's newest sushi hot spot. All items are top-notch thanks to the quality fish. The popular "Omakase" menu: a mix of sushi bar and kitchen offerings comes in three options of $50, $80 and $100. The portion for $100 Omakase is substantial and satisfies 2 people. Catering is available for all occasions.

196 8th Ave (bet. 18th & 19th St.) $30
212-627-8667 www.sushimasaru.com

Chelsea **Tanuki Tavern**

Gansevoort Hotel 19 9th Ave (at 13th St.) $50
212-660-6795

Chelsea **Tabaya**

144 W. 19th St. (bet. 6th & 7th Ave.) $13
212-924-3335

Gramercy

Gramercy **15 EAST**

15 E. 15th St. (bet. Union Sq. W. & 5th Ave.) $80
212-647-0015

Gramercy **Aji Sushi**

515 3rd Ave. (bet. 34th & 35th St.) $25
212-696-2055

Gramercy **Choshi***

77 Irving Place (at 19th St.) $20
212-420-1419

Gramercy **Hamachi**

34 E. 20th St. (bet. Park Ave. & Broadway) $25
212-420-8808

Gramercy **Hane**

346 1st Ave. (at 20th St.) $30
212-598-0135

Gramercy **Hara**

220 Park Ave. S. (at 18th St.) $30
646-428-0999

Gramercy **Kaiten Sushi East***

366 3rd Ave. (bet. 25th & 27th St.) $15
212-683-2329

Gramercy **Mishima***

164 Lexington Ave. (bet. 30th & 31st St.) $25
212-532-9595

Gramercy **Momokawa**

157 E. 28th St. (bet. 3rd & Lexington Ave.) $35
212-684-7830

Gramercy **Sahuri**

168 Lexington Ave. (bet. 30th & 31st St.) $20
212-481-7788

Gramercy **Sushi SAMBA**

245 Park Ave. S. (bet. 19th & 20th St.) $35
212-475-9377

Gramercy **Sushi SEN-NIN**

30 E. 33rd St. (Park Ave. S. & Madison Ave.) $40
212-989-2208

Gramercy **Tarakawa Ramaa***

18 Lexington Ave. (bet. 23rd & 22nd St.) $12
212-777-2530

Gramercy **YAMA Restaurant**

122 E. 17th St. (at Irving Pl.) $20
212-475-0989

West Village

West Village **Akira west 4**

181 W. 4th St. (bet. 6th & 7th Ave.) $41
212-965-5440

West Village **Cho Cho San***

15 W. 9th St. (bet. 5th & 6th Ave.) $25
212-473-8333

West Village **EN Japanese Brasserie**

435 Hudson St. (at Leroy St.) $40
212-647-8196

West Village **GO! GO! CURRY!***

With the motto: Everything for your genki vigor! 5th 15th 25th are Go!Go!-Day. Order any kind of Curry and you can reserve one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.

231 Thompson St. (bet. W. 3rd & Bleecker St.) $8.5
212-505-2555 www.gogocurryusa-ny.com

West Village **Hakata Tonton***

61 Grove St. (bet. 7th Ave. & Bleecker St.) $25
212-242-3439

West Village **Marumi***

548 LaGuardia Pl. (bet. Bleecker & 3rd St.) $30
212-979-7055

West Village **Mikado***

525 6th Ave. (bet. 13th & 14th St.) $20
212-255-3691

West Village **Miyabi**

121 W. 3rd St. (bet. MacDougal St. & 6th Ave.) $15
212-228-1668

West Village **Miyagi**

220 W. 13th St. (bet. 7th & Greenwich Ave.) $25
212-620-3830

West Village **Nagomi**

179 Prince St. (bet. Thompson & Sullivan St.) $35
212-387-8230

West Village **Ramaa Takumi***

90 University Pl. (bet. 11th & 12th St.) $13
212-229-2752

West Village **Rockmeisha***

11 Barrow St. (bet. 4th & Bleecker St.) $35
212-675-7775

West Village **Soto**

357 6th Ave. (bet. 4th St. & Washington Pl.) $50
212-414-3088

West Village **Sushi Mamho**

255 Bleecker St. (bet. Leroy & Comelle St.) $18
212-675-6895

West Village **Sushi Yawa**

25 W. 8th St. (bet. 5th & 6th Ave.) $30
212-253-9668

West Village **Tomoe Sushi**

172 Thompson St. (bet. Houston & Bleecker St.) $40
212-777-3346

West Village **Ushiwakamaru**

136 W. Houston St. (Sullivan & MacDougal St.) $80
212-228-4181

East Village

East Village **Ashiya**

187 1st Ave. (bet. 10th & 11th St.) $15
212-505-3348

East Village **BONO ST**

6 Bond St. (bet. Lafayette & Broadway) $75
212-777-2500

焼肉 Yakiniku West
218 E 9th St
(bet 2nd & 3rd Ave)
212-979-9238
Happy Hour Everyday 5-7PM
Draft beer $2.5 (glass), $9.5 (pitcher)
Large hot sake $6, Shochu bottle $38/EA
Special Discount
Sun & Wed
• US Kobe Short Rib $9.95 ⇨ $6.95
Mon & Tue
50% OFF Short Rib $6.95 ⇨ $3.48 | Finger Rib $5.95 ⇨ $2.98
Prime Short Rib $9.95 ⇨ $7.95 | Short Rib w/bone $7.50 ⇨ $5.50
Early Bird (Everyday 5-6PM)
$9.95: Short rib, White rice, Miso soup or Salad & Ice cream
Mon-Thu 5pm-11:30pm | Fri & Sat 5pm-4am | Sun 5pm-10:30pm

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Seika-do (tatami tea room) is available by reservation.

230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.) $20
212-228-8030 www.chaantea house.com

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts astonishingly rich and complex flavors, and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.

214 E. 10th St. (bet. 1st & 2nd Ave.) $20
866-902-8773 www.nycurry-ya.com

East Village **Oleci**

228 E. 10th St. (bet. 1st & 2nd Ave.) $40
212-387-9545

East Village **East Noodle**

115 2nd Ave. (at 7th St.) $16
212-432-4265

East Village **Gyu-Kaku***

34 Cooper Sq. (bet. 4th St. and Astor Pl.) $40
212-475-2369

East Village **Hasaki***

210 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-473-3327

East Village **IPPUDO NY**

65 4th Ave. (bet. 9th & 10th St.) $29
212-388-0088

East Village **IRON Sushi***

212 10th St. (bet. 1st & 2nd Ave.) $25
212-228-0102

East Village **Japonica**

100 University Pl. (at 12th St.) $40
212-243-7752

East Village **JEWEL BAKO**

239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) $45
212-979-1012

East Village **Kajitsu**

414 E. 9th St. (bet. Ave. A & 1st Ave.) $40
212-228-4873

East Village **Kambi Ramen House***

351 E. 14th St. (bet. 1st & 2nd Ave.) $15
212-228-1368

East Village **Kamui Den**

186 Avenue A (bet. 11th & 12th St.) $25
212-777-2095

East Village **KASAOELA**

647 E. 11th St. (bet. Ave. B & C) $30
212-777-1582

East Village **Kenka***

25 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-254-6363

East Village **Kotobuki**

9F 3rd Ave. (bet. 10th & 11th St.) $25
212-353-5069

East Village **Kuboya**

538 E. 5th St. (bet. Avenue A & B) $15
212-777-7010

East Village **Kyo Ya**

94 E. 7th St. (bet. Ave. A & 1st Ave.) $42
212-982-4140

East Village **Mays Place Sushi***

121 2nd Ave. (bet. 7th & St. Marks Pl.) $15
212-533-6448

East Village **Menkui-Tei***

63 Cooper Sq. (bet. 7th St. & St. Marks Pl.) $10
212-228-4152

East Village **MINCA**

536 E. 5th St. (bet. Ave. A & B) $10
212-505-8001

East Village **Misoya**

129 2nd Ave. (bet. 7th and St. Marks Pl.) $20
212-677-4825

East Village **Natori**

56 St. Marks Pl. (bet. 1st & 2nd Ave.) $20
212-533-7711

East Village **Noodle Cafe Zen***

In the heart of East Village, Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on their All Day 50% OFF discount on all sushi or sushi rolls for an entire meal $18 and the late night happy hour after 10pm.

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-6655 www.zensushi nyc.com

East Village **OH! Taisho***

9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-673-1300

East Village **Otafuku***

A tiny vendor-like joint Otafuku specializes in popular Japanese comfort food. Takoyaki, octopus dough and Okonomiyaki pancakes as well as Tonpei and Dafuku-mochi cake filled with red bean paste. Our food will make you feel like you are in downtown Tokyo.

239 E. 9th St. (bet. 2nd & 3rd Ave.) $6
212-353-6503

East Village **Rai Rai Ken***

Have you ever seen the movie Tampopo - a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!

218 E. 10th St. (bet. 1st & 2nd Ave.) $15
212-477-7030

East Village **Ramen Setagaya (St. Marks Pl.)***

344 St. Marks Pl. (bet. 2nd & 3rd Ave.) $13
212-387-7959

East Village **Robataya NY**

Roasting fish shipped from Tsukiji fish market, and local ingredients carefully grilled to perfection this is authentic robatayaki. You will love the satisfying a la carte menu and the carefully selected sake and shochu. Chef's choice $45 -tasting course $40 -popular lunch set- $10

231 E. 9th St. (bet. 2nd & 3rd Ave.) $45
212-979-9674 www.robataya-ny.com

East Village **Sake Bar Decibel**

240 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-979-2733

East Village **Sakagura Satsko**

202 E. 7th St. (bet. Ave. B & C) $25
212-614-0433

East Village **Sapporo East**

245 E. 10th St. (at 1st Ave.) $17
212-260-1330

East Village **Shabu-Tatsu***

216 E. 10th St. (bet. 1st & 2nd Ave.) $30
212-477-2972

East Village **Shima**

138-140 2nd Ave. (at 12th St.) $20
212-260-6303

How about enjoying our famous sushi and delicious appetizers!

[New Ladies' Set with warm Tempura Udon]

A set of three mini appetizers of the day, customer's choice of 4 pieces of sushi and 1 roll, tempura udon, and dessert

Only 3 minutes from Grand Central

HATSUHANA PARK

237 Park Ave. (bet. 45th & 46th St.) 212 661 3400
Mon-Fri 11:45am-2:45pm (Lunch) 5:30pm-10pm (Dinner)
WWW.HATSUHANA.COM

Wasan's New Ochazuke

How to eat
Pour Wasan's bonito soup with green tea flavor onto the rice

Ochazuke ingradients
umeboshi, salmon, seasonal fugu,

Your choice of toppings
shiso, salted kombu, wasabi, sesame.

Bring ChopsticksNY and get 50% OFF dinner.

Limited to $20 OFF per table, without combining other discounts. 18% gratuity may be added. A portion of the sales will be donated to the communities affected by the Great Tohoku Tsunami & Earthquake.

Wasan
108 E. 4th St., (bet. 1st & 2nd Ave.)
TEL: 212-777-1978 www.wasan-ny.com

East Village **Sobekoh***

308 E 5th St (bet. 1st & 2nd Ave.) $15 L
212-254-2244

East Village **Sobaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon, side dishes and dessert. Daily specials, appetizers and sake selection available for dinner.

229 E. 5th St. (bet. 2nd & 3rd Ave.) $20 L
212-533-6966 www.sobaya-nyc.com

East Village **Souen East Village***

328 E 8th St (bet. 1st & 2nd Ave.) $15 L
212-388-1155

East Village **Souen Restaurant***

26 E 13th St (bet. University Pl. & 5th Ave.) $20 L
212-627-7150

East Village **Sushi Lounge***

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sushi rolls for an order over $16. The menu also includes 12 ramens and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm.

132 St. Marks Pl. (at Ave. A) $12
212-598-1166 www.sushiloungenyc.com

East Village **Tokahechi East Village**

115 Ave. A (at 6th St.) $25
212-505-5524

East Village **Udon West***

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 L

East Village **Uminoie**

Uminoie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).

68 E 3rd St (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownuminoie.com

East Village **Village Yokocho***

8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.) $20
212-599-3041

East Village **Wasan**

108 E 4th St (bet. 1st & 2nd Ave.) $35
212-777-1378

East Village **Yakiniku West***

218 E 5th St (bet. 2nd & 3rd St.) $25
212-979-9238

East Village **Yakitori Taisho***

5 St. Marks Pl (bet. 2nd & 3rd Ave.) $20
212-979-5068

East Village **Yoshi Sushi***

131 Ave. A (bet. St. Marks Pl. & 9th St.) $25 L
212-420-5909

East Village **Yoba Restaurant**

105 E. 9th St. (bet. 3rd & 4th Ave.) $40 L
212-777-9189

East Village **Zen 6***

328 E. 6th St. (bet. 1st & 2nd Ave.) $15 L
212-673-9300

Lower Manhattan

Lower Mhn **Cube 63**

63 Clinton St. (bet. Rivington & Stanton St.) $21 Su
212-228-6751

Lower Mhn **Elevate Restaurant***

93 Bowery New York NY 10002 $25 L
646-329-3418

Lower Mhn **Family Recipe***

231 Eldridge St. (bet. Houston & Stanton St.) $30
212-529-3133

Lower Mhn **GO! GO! CURRY!***

World Trade Center Staircase opens on Feb. 25th! This is the 3rd location after Times Square and Washington Square Park Stadium. Opening day special: 555 curries for only 55¢! Plus: 5 topping free coupons per person! 15 campaign until Feb. 28.

2 John St (bet. Broadway & Nassau St.) $8.5
212-406-5555 www.gogocurryusa-ny.com

Lower Mhn **Ise Downtown***

56 Pine St (bet. Pearl & William St.) $38 Sa Su
212-785-1600

Lower Mhn **Kajitsu**

21 South End Ave (at W Thames St.) $38 L
212-786-9888

Lower Mhn **Mottsu**

265 Mott St (bet. Prince & Houston St.) $25 Su
212-343-0017

Lower Mhn **Quickly Shabu Shabu**

239B Grand St (bet. Chrystie St. and Bowery) $13 L
212-431-0888

Lower Mhn **Soy**

102 Suffolk St (bet. Delancy & Rivington St.) $14 W Su
212-253-1158

Lower Mhn **Sushiem**

325 Broadway (bet. Worth & Duane St.) $36 F Sa
212-962-2500

Lower Mhn **SUteiShi**

24 Peck Slip (bet. Front & Water St.) $30 L
212-766-2344

Lower Mhn **Yopperai**

151 Rivington St (bet. Suffolk & Clinton St.) $40 Su
212-777-7253

Tribeca

Tribeca **Brushstroke**

30 Hudson St. (at. Duane St.) $130 Su
212-791-5771

Tribeca **MEGU New York**

62 Thomas St (bet. Church & W. Broadway) $125 M Su
212-964-7777

Tribeca **NINJA***

25 Hudson St (bet. Reade & Duane St.) $35
212-274-8500

Tribeca **NOBU**

105 Hudson St (at Franklin St.) $100 L
212-219-0500

Tribeca **NOBU NEXT DOOR**

105 Hudson St. (bet. Franklin & N. Moore St.) $75
212-334-4445

Tribeca **Rosanjin**

141 Duane St (bet. Church St. & W. Broadway) $80 Su
212-346-0694

Tribeca **Shigure***

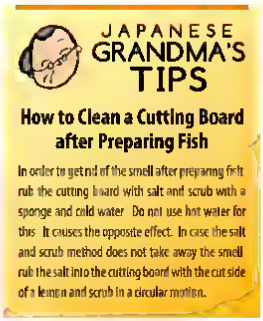
277 Church Street $25
212-966-0200

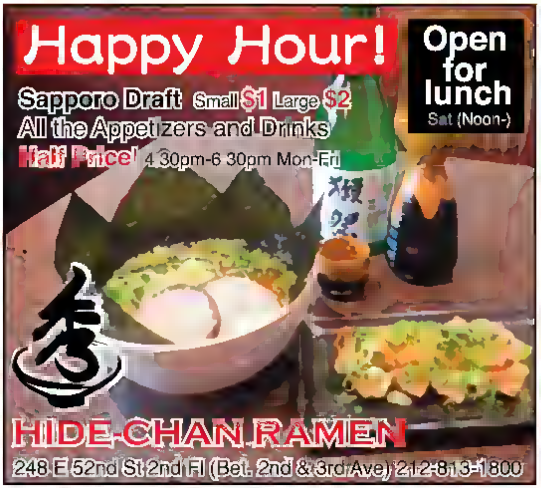
Tribeca **Sushi Azabu**

428 Greenwich (bet. Laight & Vestry St.) $50
212-274-0428

Tribeca **Tokahechi Tribeca***

145 Duane St. (Church & W. Broadway) $35 L
212-571-1830


JAPANESE
GRANDMA'S
TIPS
How to Clean a Cutting Board after Preparing Fish
In order to get rid of the smell after preparing fish, rub the cutting board with salt and scrub with a sponge and cold water. Do not use hot water for this. It causes the opposite effect. In case the salt and scrub method does not take away the smell, rub the salt into the cutting board with the cut side of a lemon and scrub in a circular motion.


Happy Hour!
Open for lunch
Sat (Noon-)
Sapporo Draft Small $1 Large $2
All the Appetizers and Drinks
Half Price! 4:30pm-6:30pm Mon-Fri
HIDE-CHAN RAMEN
248 E 52nd St 2nd Fl (Bet. 2nd & 3rd Ave) 212-813-1800

RAMEN SETAGAYA
Sapporo Miso Ramen
Topped with BBQ pork, bean sprouts, green onions, eggs and bamboo shoots in original miso soup
Lunch $10.50 | Dinner $11
Mon - Thr, Sun Lunch: 11:30am - 3:30pm
Break Time: 3:30pm - 4:30pm
Dinner: 4:30pm - 10:00pm
Fri, Sat Dinner: 4:30pm - 11:00pm
www.ramensetagayany.com
243 MAIN ST., FORT LEE, NJ 07024 201-585-0739

Tribeca **Zutto***
77 Hudson St (bet. Jay & Harrison St.) $40
212-233-3267

Soho

Soho **Bloc Ribbon Sushi**
119 Sullivan St (bet. Spring & Prince St.) $51
212-343-0404

Soho **Hiroko's Place**
75 Thompson St (bet. Broome & Spring St.) $15
212-625-1303

Soho **Omea**
113 Thompson St (bet. Spring & Prince St.) $30
212-925-8323

Soho **Soaan Soho***
210 6th Ave (at Prince St.) $20
212-807-7421

Brooklyn

Brooklyn **1 or 8***
86 S 2nd St (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Boza**
296 Grand St (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Fushimi**
8316 4th Ave (bet. 83rd & 84th St.) $38
718-833-7788

Brooklyn **Geido***
331 Flatbush Ave (bet. Park & Prospect Pl.) $25
718-638-8866

Brooklyn **Hibino**
333 Henry St (at Pacific St.) $35
718-260-8052

Brooklyn **Iron Chef House**
92 Clark St (bet. Monroe Pl. & Henry St.) $15
718-858-8517

Brooklyn **IZAKAYA on SMITH***
176 Smith St (bet. Wyckoff & Warren St.) $20
718-855-2277

Brooklyn **Ki Sushi**
122 Smith St (bet. Dean & Pacific St.) $30
718-935-0575

Brooklyn **Miza**
152 Bedford Ave (bet. 9th St & 7th St.) $20
718-782-6956

Brooklyn **Naruto Ramen**
276 5th Ave (bet. 1st & Garfield St.) $12
718-832-1111

Brooklyn **Osaka**
272 Court St (bet. Degraw & Kane St.) $30
718-643-0044

Brooklyn **Oshima Restaurant**
71 7th Ave (bet. Berkeley & Lincoln Pl.) $25
718-783-1888

Brooklyn **OZU***
78 Clark St (bet. Hicks & Henry St.) $20
718-797-3288

Brooklyn **qoo Roketa***
367 Metropolitan Ave (at Havemeyer St.) $25
718-384-9493

Brooklyn **Ramen Yebisu***
128 N 8th St (at Berry St.) $15
718-782-1444

Brooklyn **Sakura 6**
837 Manhattan Ave (bet. Calyer & Noble St.) $10
718-349-7888

Brooklyn **Sapporo Haru Japanese**
822 Manhattan Ave (Driggs & Nassau Ave.) $16
718-389-9721

Brooklyn **Sapparcara***
305 Bedford Ave (bet. S 2nd & S 1st St.) $20
718-302-4628

Brooklyn **Tenzan**
7110 18th Ave (at 71st St.) $30
718-621-8238

Brooklyn **Zenkichi***

Since 2006 Zenkichi has been offering Tokyo-style seasonal small plates to homesick Japanese as well as New Yorkers who crave authentic Japanese culinary experience beyond sushi. Hidden away in their encased semi-private dining booths diners can savor the 8-course Omakase tasting menu and indulge in premium sake from one of the most elite sake selections in the city. -Guests must be 14 years or older to be accommodated
77 N 6th St. (at Wythe Ave.) $40
718-388-5985 www.zenkichi.com

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St.) $20
718-398-9696

Queens

Queens **ARIYOSHI***
41-13 Queens Blvd Sunnyside NY 11104 $10
718-937-3288

Queens **Bistro 33**
19-33 Ditmars Blvd Astoria NY 11105 $20
718-721-4833

Queens **gowasabi***
34-02 30th Ave Astoria, NY 11103 $23
718-204-7354

Queens **Hakata**
37-02 Prince St Flushing NY 11354 $13
718-321-0290

Queens **Hinomaru Ramen**
33-16 Ditmars Blvd Astoria NY 11105 $15
347 762 2743

Queens **KATSUNO***
103-01 Metropolitan Ave Forest Hills NY $35
718-575-4033

Queens **Kyoto Sushi**
153-11 Union Tpk Flushing NY 11354 $25
718-380-7777

Queens **LINN Wafu Dining***
25-13 Broadway Astoria NY 11106 $30
718-204-0080

Queens **Narita**
107-08 70th Rd Forest Hills NY 11375 $20
718-263-2939

Queens **Oishi Sushi**
37-04 Ditmars Blvd Astoria NY 11105 $20
718-626-0508

Queens **Samurai Boy***
85-32 Grand Ave Elmhurst, NY 11373 $9
718-457-2222

Queens **Shiro of Japan Atlas Pk**
60-40 Cooper Ave Glendale NY 11385 $20
718-326-6704

Queens **SUSHI ISLAND***
87-19 Queens Blvd Elmhurst, NY 11373 $20
718-803-3033

Queens **Takesushi***
43-46 42nd St. Sunnyside NY 11104 $25
718-729-8253

Queens **Teado Sushi***
69-26 Fresh Pond Rd Ridgewood, NY 11385 $12
718-381-0808

Queens **Udon West**
13780 Northern Blvd Flushing NY 11354 $10
718-359-2324

Queens **Watawa Sushi***
33-10 Ditmars Blvd Astoria NY 11105 $25
718-545-9596

Long Island

Long Island **Benihana**
2105 Northern Blvd Manhasset, NY 11030 $30
516-627 3400

Long Island **Benihana**
920 Merchants Concourse Westbury NY $30
516-222-0091

Long Island **Inatome Japanese Steak House***
9 5th St Valley Stream NY 11581 $26
516-872-0413

Long Island **Isono**
214 Jericho Tpk Floral Park, NY 11001 $25
516-437-4552

Long Island **Kohan Restaurant***
2016 Merrick Rd Merrick, NY 11566 $30
516-223-9200

Long Island **Koiso**
540 Westbury Ave Carle Place, NY 11514 $26
516-333-3434

Long Island **KoraBara***
479 New York Ave Huntington NY 11743 $30
631-673-0090

Long Island **Kurofuaa***
77 Commack Rd Commack, NY 11725 $20
631-499-1075

Long Island **Memon Restaeant***
1300 Franklin Ave Garden City NY 11530 $32
516-747-8388

Long Island **Nagashima***
12 A 1 Jericho Tpk Jericho NY 11753 $25
516-338-0022

Long Island **Rock-n-Soke Port WA**
80 Main St Port Washington NY 11050 $30
516-883-7253

Long Island **Sapporo**
3268 Merrick Rd Wantagh NY 11793 $16
516-785-3853

Long Island **Sen Restaeant***
23 Main St Sag Harbor NY 11963 $45
631 725-1774

Long Island **Shiro of Japan***
401 Old Country Rd. Carle Place NY 11514 $20
516-997-4770

Long Island **SUSHI ICHI**
700 N Country Rd Setauket, NY 11733 $25
631-689-3111

Long Island **TAIKO Restaurant**
15 S. Village Ave Rockville Ctr. NY 11570 $20
516-678-6148

Long Island **Taka Sushi***
821 Carman Ave Westbury NY 11590 $25
516-876-0033

Long Island **Tarigo ***
195 Jericho Tpk. Floral Park NY 11001 $25
516-352-1115

Long Island **Restaurant Yamagachi***

Since 1981 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. Aside from their regular menu daily lunch specials and the Chef Special are popular among the local patrons
63 Main St Port Washington NY 11050 $25
516-883-3500

Long Island **Yuki's Palette Ten***
151 Merrick Ave Merrick NY 11566 $25
516-[illegible]738

The Bronx

The Bronx **OHANA**
500 City Island Ave Bronx, NY 10464 $38
718-885-0700

Westchester

Westchester **Hajma***
267 Halstead Ave Harrison NY 10528 $35
914-777-4543

Westchester **Mamiji***
251 Halstead Ave Harrison NY 10528 $25
914-835-1078

Westchester **Nonase**
522 Mamaroneck Ave White Plains, NY 10605 $50
914-255-5351

Westchester **Nishi**
473 Ashford Ave. Ardsley NY 10502 $25
914-693-2500

Westchester **Noda***
200 Hamilton Ave White Plains NY 10601 $25
914-949-0990

Westchester **Sakaaaya Sushi**
14 North Central Ave Hartsdale NY 10530 $16
914-946-3065

Westchester **Sazan Restaeant***
720 Saw Mill River Rd Ardsley NY 10502 $23
914-674-6015

Westchester **Tanto***
833 White Plains Rd Scarsdale NY 10583 $10
914-725-3100

Westchester **Tseru**
259 N Central Ave Hartsdale NY 10530 $25
914-761-0057

Upstate

Upstate **Karuta**
77 Quaker Ridge Rd New Rochelle NY 10804 $15
914-636-8886

Upstate **Kiko House**
11-21 E Washington Ave Pearl River NY $25
845-735-8885

Upstate **Sakurahona NY**
329 Route 59 Central Nyack NY 10960 $20
845-727-8939

New Jersey

New Jersey **Ajihei Princeton**
11 Chambers St Princeton NJ 08542 $25
609-252-[illegible]158

New Jersey — Akai Suski Lounge — $18
11 N Dean St, Englewood, NJ 07631
201-541-0060

New Jersey — Aoyama — $18
1382 Washington Valley Rd, Martinsville, NJ
732-271-2558

New Jersey — Asaki Japanese* — $17
1475 Bergen Blvd, Fort Lee, NJ 07024
201-944-5113

New Jersey — Daimatsu* — $25
960 Mountain Ave, Mountainside, NJ 07092
908-233-7680

New Jersey — East Japanese — $20
1405 Teaneck Rd, Teaneck, NJ 07666
201-837-1260

New Jersey — Higa Batten* — $15
2024 Center Ave, #J & K, Fort Lee, NJ 07024
201-461-5495

New Jersey — Hanshu Lounge* — $25
31 Montgomery St, 2 Fl, Jersey City, NJ 07302
201-324-2788

New Jersey — ICHIBAN — $22
775 Bloomfield Ave, W Caldwell, NJ 07006
973-808-7178

New Jersey — Italian Tomato (Mitsuwa) — $7
595 River Rd, Edgewater, NJ 07020
201-941-9113

New Jersey — Jasha Restaurant* — $25
120 Cedar Grove Ln, Somerset, NJ 08873
732-469-8969

New Jersey — Kunume* — $25
783 Palisade Ave, Cliffside Park, NJ 07010
201-886-0080

New Jersey — KIKU — $40
365 Rt. 17 S, Paramus, NJ 07652
201-265-7200

New Jersey — Komegaski* — $25
103 Montgomery St, Jersey City, NJ 07302
201-433-4567

New Jersey — Komegaski toa* — $30

Located in waterfront Jersey City, Komegashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections. Try their Chrash Royale the freshest pick by the chef with selections from Japan and domestic. Only 5 min FATH from NYC!
99 Town Sq Pl, Jersey City, NJ 07310
201-533-8888 www.komegash.com

New Jersey — Kyusku Sushi* — $25
208 Peterson Ave, Wallington, NJ 07057
973-773-7100

New Jersey — Masa Suski & Grill* — $30
81 W Allendale Ave, Allendale, NJ 07401
201-934-0616

New Jersey — Monster Sushi* — $25
395 Springfield Ave, Summit, NJ 07901
908-598-1100

New Jersey — Princeton Tamo Sushi — $15
236 Nassau St, Princeton, NJ 08542
609-924-8478

New Jersey — Ruku Izakuya — $25
205 Main St, Fort Lee, NJ 07024
201-585-0707

New Jersey — Sakura-bana* — $25
43 Franklin Ave, Ridgewood, NJ 07450
201-447-6525

New Jersey — Sanuki Sando (Mitsuwa) — $10
595 River Rd, Edgewater, NJ 07020
201-941-9113

New Jersey — Sugi — $22
2177 Rt. 4 E, Fort Lee, NJ 07024
201-461-3100

New Jersey — TATSUMI* — $25
1034 River Rd, Edgewater, NJ 07020
201-969-0202

New Jersey — Tando Sushi* — $12
10 Schuyler Ave, Kearny, NJ 07032
201-991-6588

New Jersey — Taya Restaurant* — $20
456 Anderson Ave, Cliffside Park, NJ 07010
201-617-5532

New Jersey — Umeya — $25
159 Piermont Rd, Cresskill, NJ 07626
201-816-0511

New Jersey — Yakitori 39 — $35
252-254 Degraw Ave, Teaneck, NJ 07666
201-692-0700

New Jersey — Yamagata Restaurant* — $25
1631 Palisades Avenue, Fort Lee, NJ 07024
201-585-0469

Connecticut

Connecticut — Abis — $30
391 Greenwich Ave, Greenwich, CT 06830
203-862-9100

Connecticut — Kazu — $25
64 N Main St, Norwalk, CT 06854
203-866-7492

CAFE

Upper West — Beard Papa's Upper W — Cream Puffs
2167 Broadway (btwn. 77th & 78th St.)
212-799-3770

Midtown West — Cafe Zaiya Midtown W — Bakery
1073 6th Ave (btwn 40th & 41st St.)
212-764-6785

Midtown West — Minamoto Kitchoan — Confectionery
608 5th Ave (btwn 48th & 49th St.)
212-489-3747

Midtown East — Cafe Zaiya 45th St. — Bakery
156 E 45th St. (btwn 3rd & Lexington Ave.)
212-922-1788

Midtown East — Cafe Zaiya Midtown E — Bakery
18 E 41 St (btwn. Madison & 5th Ave.)
212 779-0500

Chelsea — Fluvabuun — Dessert Bar
600 6th Ave (btwn 17th & 18th St.)
212-414-0010

East Village — Cafe Zaiya East Village — Bakery
65 Cooper Sq (btwn 7th St. & St. Marks Pl.)
212-253-5700

East Village — Ckikalicious — Dessert Bar
203 E 10th St (btwn 1st & 2nd Ave.)
212-475-0929

East Village — PANYA — Bakery
8 Stuyvesant St (btwn 9th St. & 3rd Ave.)
212-777-1630

Lower Mhn — Yaya Tea Garden — Bubble Balls
51 Chrystie St. (Hester & Canal St.)
212-226-9103

New Jersey — Minamoto Kitchoan — Confectionery
595 River Rd, Edgewater, NJ 07020
201-313-5335

New Jersey — Purisunna — Bakery
250 Main St, Fort Lee, NJ 07024
201-592-8878

KARAOKE

Upper East — Iggy's — $1 /song
1452 2nd Ave (btwn 75th & 76th St.)
212-327-8043

Midtown West — Yuki 55

Sing a dozen or so of the 55 other menus are from other Japanese restaurant downstairs. New songs are frequently added. English, Korean, Chinese, Japanese and Philippine songs are available. Drinks and room charges are half price during Happy Hour (5pm-7pm). This Two Hour Party Set ($35+) includes appetizer sushi and unlimited drinks. Open 7 days 6PM-3:30am. They offer a karaoke bar and private rooms accommodate up to 20 people.
253 W 55th St. (bet. Broadway & 8th Ave.)
212-765-1210 — $6/h per person

Midtown East — Bax Snack Riki — $10/h $30 min
141 E 45th St 2 Fl (bet 3rd & Lexington Ave.)
212 986-5912

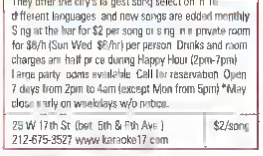
Midtown East — Japas 38 — $8/h /person
9 E 38th St (bet. Madison & 5th Ave.)
212-679-4040

Midtown East — Karaoku Duet 48* — $4/h /person
304 E. 48th St (bet. 1st & 2nd Ave.)
212 753-0030

Korea Town — Charas Karaoke — $2/song $40/room
25 W 32nd St. 3R (bet. 5th Ave. & Broadway)
212-967-8244

Korea Town — Karaoke Duet 35* — $4/h /person
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.)
646-473-0526

Korea Town — MK — $40/h /room
11 W 32nd St. 5 Fl (bet. 5th Ave. & 6 way)
212-564-3436

Chelsea — Karaoke One7

They offer the city's largest song selection in 16 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in private room for $8/h (Sun-Wed $6/hr) per person. Drinks and room charges are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm). *May close early on weekdays w/o notice.
25 W 17th St. (bet. 5th & 6th Ave.)
212-675-3527 www.karaoke17.com — $2/song

West Village — Karaoku Cuva — $35- /room
9 E 13th St (bet. University Pl. & 5th Ave.)
646-250-5670

West Village — NEMO — $8/h /person
54 E. 13th St. (bet. 3 way & University Pl.)
212-473-1177

East Village — Planet Rose — $2/song
219 Ave. A (bet. 13th & 14th St.)
212 353-9500

Gramercy — Japas 27* — $10/ person

Sing your heart away at Japas 27!!! They offer karaoke rooms at no charge ($10 minimum per person Sunday through Thursday only). Their kitchen is open until 3am everyday with a selection of over 50 food items. Unlimited Drink Plans only $13.99 per person for 2 hours, with food it is only $24.99 per person for 2 hours. Private rooms are also available. Please inquire within.
396 3rd Ave (bet. 26th & 27th St.)
212-889-2329 www.japas27.com

East Village — Second an Second — $30/h /room
27 2nd Ave (bet. 1st & 2nd St.)
212-473-2922

East Village — Sing Sing (Ave. A)* — $3-6/h per person
SING-SING KARAOKE AVENUE A
Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for a get together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS.
81 Ave. A (bet. 4th & 6th St.)
212-674-0700 www.karaokesingsing.com

East Village — Sing Sing (St. Marks)* — $3-6/h per person
SING-SING KARAOKE ST. MARKS
Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 15 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesingsing.com
9 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.)
212-867-7900 www.karaokesingsing.com

East Village — U2 Karaoke Lounge — $8/h
6 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212 228-6250

Lower Mhn — Bmy Karuoke Bar — $30/h /box
8 Thompson St. 2 Fl (bet. 6th Ave. & Canal St.)
212-334-5490

Lower Mhn — Mott Karaoke Lounge — m h $30 /room
43 Mott St. (bet. Worth & Bayard St.)
212-433-0004

Brooklyn — 100 Fun — $40/h /room
932 60th St. (6th Ave. & Fort Hamilton Pkwy.)
718-436-8883

Queens — Karaoke Shout* — $40/h /room

120,000 songs in 16 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED lightings that change colors with each song. Enter songs using a wi-fi touch system on the in-set screens and pads. Chopsticks NY readers receive 10% discount with this ad. Open 7 days!
32-46 Steinway St, Astoria, NY 11103
718-569-0080 www.karaokeshout.com

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TRUE WORLD FOODS INTERNATIONAL RESTAURANT & FOODSERVICE SHOW OF NEW YORK MARCH 3-5

True World Foods is the premier wholesaler and distributor of a full line of fresh and frozen seafood and specialty dry goods in North America. This year in the International Restaurant & Foodservice Show of New York, True World Foods will invite their suppliers to present how the suppliers are able to provide the highest quality, and the freshest and tastiest products to consumers everyday and offer the audience opportunities to experience the quality and freshness of the products

TIME TABLE BOOTH:1553

11:00 ~ 12:00 **Professional Japanese Knife presented by Sakai Takayuki (Aoki Hamono)**

Sakai Takayuki of Aoki Hamono is a well-known knife brand among chefs all around the world. In this presentation, master knife craftsmen will demonstrate how their knives are made. The brand will introduce three new products which are designed for non-Japanese professionals. More than 60 different kinds of knives will be displayed and can be ordered for a special show price at the booth.
www.aoki-hamono.co.jp

SAKAI TAKAYUKI

12:00 ~ 1:00 **Best Hamachi (Yellowtail) presented by Onsui**

Onsui is known as a company and brand of high quality hamachi. They are proud to present their Onsui Hamachi by using their unique process of Cho-Rei-Kun, which keeps the meat perfectly white and preserves the bloodline to be a beautiful red color. Using the best hamachi while taking all of the blood out of the fish, they are able to supply the best hamachi all year around. TWF has exclusive US distribution for Onsui Hamachi. PB brand Samples will be served.
http://www.onsui.co.jp

ONSUI

1:00 ~ 1:30 **High Quality King Salon presented by Ora King**

Ora King Salmon is the best of their breed of king salmon with the highest natural oil content of all salmon species, nurtured throughout their lifecycle to ensure the finest result. Ora King will present their classical breeding program designed to yield only the highest quality king salmon with the most appealing taste, texture and color. Samples will be served.
http://orakingsalmon.co.nz

ORA KING

1:30 ~ 2:00 **Fish Portion Cut demonstrated by True World Foods**

True World Foods will demonstrate the Fresh Fish Portion Cutting with their new laser guided machine. The laser cutting machine is programmed to cut portions to whatever ounces or size needed. The audience will have an opportunity to see the process of how laser guided machine enables to make portions to be accurate in weight and consistent in appearance.
www.trueworldfoods.com

True World FOODS

2:00 ~ 3:00 **Freshest Tuna presented by Maguro International**

Maguro International is a global strategic wholesale and consulting firm that serves fresh tuna, Premium CO Products and Premium Quality Tuna Jerky throughout the world. They will introduce the Super Frozen (-76F) technology, which allows them to preserve tuna in superior quality and taste that is equal to fresh tuna. Tasting will follow.
http://www.magurointernational.com
http://thetunajerky.com

Maguro International

3:00 ~ 4:00 **Knife Sharpening demonstrated by Sakai Takayuki**

Mr. Aoki, the president of Aoki Hamono whose products are commonly known as the brand "Sakai Takayuki" will present a demonstration of sharpening knife. The knives will be sharpened with three stages of stones. Sakai Takayuki brand is exclusively distributed by True World Foods.
www.aoki-hamono.co.jp

SAKAI TAKAYUKI

Schedules are subject to change without prior notice

MARCH 3-5 **International Restaurant & Foodservice Show of New York**
655 W. 34th St., (at 11th Ave.), New York, NY 10001
@ Javits Convention Center / http://internationalrestaurantny.com/

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212-349-3132

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165 W. 23rd St. (bet. 6th & 7th Ave.)
212-645-8808

Theater District
244 W. 48th St.
(bet. 8th Ave. & Broadway)
212-582-3392

Find your ideal professional knife from Sakai Takayuki brand at the International Restaurant & Food Service Show of NY March 3-5

- **11:00-12:00** Presentation of knife making and new products to US market
- **15:00-16:00** Knife Sharpening Demonstration

*Schedule is subject to change without prior notice

Show's Special Events & Offers

1. Over 60 different knives on display **2. Products exclusively for the show** **3. Special price only for the show**

Recommended 3 new knives designed to meet the needs of Non-Japanese Professionals

Booth 1553

Grand Chef Kiritsuke Yanagiba
Single edge Japanese style handle with Swedish steel

Sakai Takayuki 17 Layer Damascus VG 10
Double-edge Western style handle and 17 layer Damascus

Sakai Takayuki Suzaku Sword Style Yanagiba
Single edge Japanese style handle and blue steel

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Aoki Hamono
www.aoki-hamono.co.jp

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32-34 Papetti Plaza Elizabeth, NJ 07206
TEL 908-351-9090 (Ext 142) / www.trueworldfoods.com

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

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★ Chopsticks NY available to pick up

CHINESE

Upper West — Ivy's Cafe*
154 W 72nd St (bet Columbus & Amsterdam Ave) $25
212-787-3333

Upper West — Ollie's
1991 Broadway (bet 67th & 68th St) $15
212-595-8181

Upper West — Shan Lee West
43 W 65th St (Central Park W & Columbus) $35
212-595-8855

Upper East — Chinatown East
1650 3rd Ave (bet. 92nd & 93rd St.) $18
212-987 3500

Upper East — Lin's Noodle & Grill
1500 3rd Ave (bet. 84th & 85th St.) $25
212-628-1313

Upper East — Philippe
33 E 60th St (bet. Park & Madison Ave.) $45
212-644-4555

Upper East — Pig Heaven
1540 2nd Ave (bet. 80th & 81st St.) $15
212-744-4333

Upper East — Szechuan Gourmet
1395 2nd Ave (at 73rd St.) $25
212-737-1838

Midtown West — Joe's Shanghai*
24 W 56th St (bet. 5th & 6th Ave.) $20
212-333-3868

Midtown West — Ollie's
41 W 42nd St (at 9th Ave.) $15
212-921-5899

Midtown West — Tang Pavilion
65 W 55th St (bet. 5th & 6th Ave.) $25
212-956-6888

Midtown East — Dynasty Song
511 Lexington Ave 2 Fl (at 48th St.) $35
212-655-1200

Midtown East — Evergreen on 38
10 E 38th St (bet. Madison & 5th Ave.) $25
212-449-1133

Midtown East — Lychee House
141 E 55th St (bet. 3rd & Lexington Ave.) $20
212-753-8360

Midtown East — Mee Noodle Shop
822 2nd Ave (at 40th St.) $15
212-808-0027

Midtown East — MR K's*
570 Lexington Ave. (at 51st St.) $50
212-583-1698

Midtown East — Phoenix Garden
242 E 40th St (bet. 2nd & 3rd Ave.) $20
212-983-6886

Midtown — Peking Duck House*

BEST PEKING DUCK IN NYC Their house specialty and a crowd favorite. Their duck is roasted in an oven until the meat is tender and the skin is crispy. Bring this ad and you will get 10% off lunch. Valid 7 days a week.

236 E 53rd St (bet 2nd & 3rd Ave.) $33
212-759-0260 www.pekingduckhouseny.com

Murray Hill — Shih Lee
311 E 45th St. (bet. 1st & 2nd Ave.) $10
212-867-0318

Murray Hill East — Shan Lee Palace
155 E 55th St (bet. 3rd & Lexington Ave.) $35
212-371-8844

Chelsea — Grand Sichuan
229 9th Ave (at 24th St.) $20
212-620-5200

Chelsea — Rickshaw Dumpling
61 W 23rd St (bet. 5th & 6th Ave.) $15
212-924-3220

Gramercy — The Cottage*
33 Irving Place (at 18th St.) $12
212-505-8600

West Village — Chinatown Brasserie
380 Lafayette St (at Great Jones St.) $30
212-533 7000

West Village — Empire Szechuan
173 7th Ave S (at Perry St.) $15
212 243-6048

East Village — BaoHaus
238 E 14th St (bet. 2nd & 3rd Ave.) $14
646-863-6389

East Village — Dumpling Man*
100 St. Marks Pl (bet. 1st Ave. & Ave. A.) $11
212-505-2121

Lower Manhattan — ABC Chinese Restaurant
34 Pell St. (bet. Bowery & Mott St.) $25
212-349-9330

Lower Manhattan — Amazing 66
66 Mott St. (bet. Bayard & Canal St.) $25
212 334-0099

Lower East — Aa Mandarin
200-250 Vesey St. (at West St.) $30
212-385-0313

Lower Manhattan — Big Wong
67 Mott St. (bet. Bayard & Canal St.) $13
212-964-0540

Lower Manhattan — Excellent Dumpling
111 Lafayette St. (bet. Walker & Canal St.) $10
212-219-0212

Lower Manhattan — Golden Unicorn*
18 E Broadway (bet. Market & Catherine St.) $20
212-941-0911

Lower Manhattan — Jing Fong
20 Elizabeth St. (bet. Bayard & Canal St.) $20
212-964-5256

Lower Manhattan — Joe's Ginger
25 Pell St. (at Doyers St.) $20
212-285-0333

Lower Manhattan — Lin's Dumpling House
28 Bowery (at Bayard St.) $10
212-349-0923

Lower Manhattan — Menderin Coart
91 Mott St. (bet. Bayard & Canal St.) $15
212-608-3038

Lower Manhattan — New Bo-Ky
80 Bayard St. (bet. Mott & Mulberry St.) $10
212-406 2232

Lower Manhattan — Oriental Garden
14 Elizabeth St. (bet. Bayard & Canal St.) $35
212-619-0085

Lower Manhattan — Shanghai Cuisine*
89 Bayard St. (at Mulberry St.) $25
212 732-8988

Queens — East Manor
46-45 Kissena Blvd. Flushing, NY 11355 $25
718-886-8988

Queens — Himalayan Yak Restaurant*
72-20 Roosevelt Ave. (Jackson Heights, NY 11372 $15
718 779-1119

KOREAN

Midtown West — Bann
360 W 50th St. (bet. 8th & 9th Ave.) $30
212-582-4448

Midtown West — Danji
346 W 52nd St. (bet. 8th & 9th Ave.) $44
212-586-2880

Murray Hill East — Korea Palace
127 E. 54th St. (bet. Park & Lexington Ave.) $30
212-832-2350

Koreatown — Cho Dang Gol
55 W 35th St. (bet. 5th & 6th Ave.) $30
212-695-8222

Koreatown — Don's Bogam*
17 E 32nd St. (bet. Madison & 5th Ave.) $40
212-683 2200

Koreatown — Franchia Vegan Cafe
12 Park Ave. (bet. 34th & 35th St.) $25
212-213-1001

Koreatown — HAN BAT*
53 W 35th St. (bet. 5th & 6th Ave.) $15
212-629-5588

Koreatown — HANGAWI*
12 E 32nd St. (bet. 5th & Madison Ave.) $40
212-213-0077

Koreatown — Hyo Dong Gak*
51 W 35th St. (bet. 5th & 6th Ave.) $20
212-695-7167

Koreatown — Kang Suh
1250 Broadway (at 32nd St.) $30
212-564-6845

Koreatown — Komtang House*
32 W 32nd St. (bet. 5th Ave. & Broadway) $15
212-947-8482

Koreatown — Kum Gang San*
49 W 32nd St. (at Broadway) $20
212-967-0909

Koreatown — Madangsei*
35 W 35th St. (bet. 5th & 6th Ave.) $30
212-564-8333

Koreatown — Shilla
37 W 32nd St. (bet. 5th Ave. & Broadway) $25
212-967-1880

East Village — Bon Chon
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-2887

East Village — Dok Sansi
119 1st Ave. (bet. 7th St. & St. Marks Pl.) $20
212-477-9506

Brooklyn — Dokebi*
186 Grand St. (bet. Driggs & Bedford Ave.) $25
718 782-1424

Queens — KOREANA*
138-20 35th Ave. Flushing, NY 11354 $25
718-713-0252

Westchester — Kalbi House
281 Central Ave. White Plains, NY 10606 $20
914-328-0251

New Jersey — Gammeeok *
485 Main Street Fort Lee, NJ 07024 $17
201-242-1333

New Jersey — Gammeeok
110 Broad Ave. Palisades Park, NJ 07650 $17
201 345-6300

Connecticut — Pinehill Restaurant
123 Paramus Rd. Paramus, NJ 07652 $20
201-843-0170

THAI

Upper East — Eat Thai
1423 3rd Ave. (bet. 80th & 81st St.) $15
212 772-1494

Upper East — Spice
1473 1st Ave. (at 77th St.) $20
212 744-6374

Murray Hill — Viang Ping
1330A 2nd Ave. (bet. 72nd & 73rd St.) $22
212-249-8484

Midtown West — Aara Thai
462 9th Ave. (bet. 35th & 36th St.) $14
212 971-0500

Midtown West — Bangkok House
360 W 46th St. (bet. 8th & 9th Ave.) $18
212-541-5943

Midtown West — Chai Home Kitchen
950 8th Ave (at 55th St.) $30
212-707-8778

Midtown West — Heng Z Thai Bistro
752 10th Ave (bet. 51st & 52nd St.) $15
212 765-7800

Midtown West — Pam Real Thai 49
404 W 49th St (bet. 8th & 10th Ave.) $20
212-333-7500

Midtown West — Pongsri Thai*
244 W 48th St (bet. Broadway & 8th Ave.) $25
212-582-3392

Midtown West — Room Service Midtown
680 9th Ave (bet. 47th & 48th St.) $25
212 582-0895

Midtown West — Thai Palate
534 9th Ave (bet. 39th & 40th St.) $15
212 279-9799

Midtown West — Thai Select
472 9th Ave (bet. 36th & 37th St.) $12
212-695-5920

Midtown West — Yum Yem 3*
654 9th Ave (at 46th St.) $15
212-956-0838

Midtown West — Yum Yam Bangkok*
650 9th Ave (bet. 45th & 46th St.) $15
212 262-7244

Midtown West — Yum Yem Too*
662 9th Ave (at 46th St.) $20
212 247-2228

Midtown East — DBA0
222 E. 53rd St (bet. 2nd & 3rd Ave.) $25
212-308-5568

Midtown East — Rain Thai Restaurant*
220 53rd St (bet. 2nd & 3rd Ave.) $16
212 752 3333

Multiple Locations — Talent Thai Kitchen
210 E. 34th St (bet. 2nd & 3rd Ave.) $11
212 725-6488

Chelsea **Pongsri Chelsea**
155 W 23rd St. (bet. 6th & 7th Ave.) $20
212-645-8808

Chelsea **Regional Thai***
208 7th Ave (bet. 21st & 22nd St.) $15
212-807-8872

Chelsea **Royal Siam**
240 9th Ave. (bet. 22nd & 23rd St.) $25
212-741-1732

Chelsea **Silom Thai**
150 8th Ave. (bet. 17th & 18th St.) $25
212-675-8080

Chelsea **Spice**
199 5th Ave. (at 20th St.) $20
212-989-1116

Chelsea **Thai Choi-Yo**
233 9th Ave (bet. 24th & 25th St.) $11
212-463-2170

Gramercy **Bangkok 2 Thai***
349 1st Ave. (bet. 20th & 21st St.) $14
212-473-4480

Gramercy **Jaiya Thai**
396 3rd Ave. (bet. 28th & 29th St.) $25
212-889-1330

Gramercy **Toon Thai Cuisine**
17 E. 31st St. (bet. Madison & 5th Ave.) $15
212 213-3773

Gramercy **Toon Thai Cafe***
435 Park Ave. S. (bet. 29th & 30th St.) $25
212-644-9999

West Village **SEA**
835 Washington St. (at W. 12th St.) $15
212-243-3333

West Village **Tue Thai Food***
3 Greenwich Ave. (6th Ave. & Christopher St.) $20
212-929-9868

East Village **Spice**
104 2nd Ave. (at 6th St.) $20
212-533-0900

East Village **Tai Thai**
76 E. 1st St. (bet. 1st Ave. & Ave. A) $12
212-777 2552

Chinatown **Pongsri Chinatown**
106 Bayard St. (nr Baxter St.) $20
212-349-3132

Brooklyn **Chai Home Kitchen***
124 N. 5th St. (at Berry St.) $16
718-599-5099

Brooklyn **Lily Thai**
615 Grand St. (bet. Leonard & Lorimer St.) $15
718-218-7522

Brooklyn **Pagoda Thailand**
303 Graham Ave. (Devoe & Metropolitan Ave.) $30
718 389-8445

Brooklyn **SEA**
114 N. 6th St. (at Berry St.) $20
718-384-8850

Brooklyn **Tai Thai**
208 Bedford Ave. (bet. N. 5th & N. 6th St.) $30
718-599-5556

Long Island **Phao Restaurant**
25 Main St. Sag Harbor, NY 11963 $35
631-725-0101

VIETNAMESE

Upper West **Saigon Grill***
620 Amsterdam Ave. (at 90th St.) $25
212-875-9072

Upper East **Asia Grill**
1617 2nd Ave. (at 84th St.) $20
212-753-9818

Upper East **Vermicelli**
1422 2nd Ave. (bet. 72th & 73th St.) $20
212 288-8868

Midtown East **Le Colonial**
149 E. 57th St. (bet. 3rd & Lexington Ave.) $35
212-752-0808

Korea Town **PHO32 & SHABU***
2 W. 32nd St. (bet. 5th Ave. & Broadway) $20
212-695-0088

Lower Village **Nha Trang**
87 Baxter St. (bet. Bayard & Canal St.) $15
212 233-5548

Tribeca **Viet Cafe**
345 Greenwich St. (bet. Jay & Harrison St.) $25
212-431-5678

Brooklyn **Nicky's Viet**
311 Atlantic Ave. (bet. Hoyt & Smith St.) $9
718-855-8538

OTHER

88 Fusion
1699 2nd Ave. (at 89th St.) $20
212 289-4838

Upper East **Amber***
1408 3rd Ave. (at 80th St.) $25
212-249-5020

Midtown West **Blue Ribbon Sushi Bar & Grill**
308 W. 58th St. (bet. 8th & 9th Ave.) $61
212-397-0404

Midtown West **VYNL**
754 9th Ave. (bet. 50th & 51th St.) $25
212-874-2003

Midtown East **Fusha Asian Cuisine**
1065 1st Ave. (at 58th St.) $35
212-752-8883

Midtown East **Hiroshi Japanese Fusion**
565 3rd Ave. (bet. 38th & 39th St.) $10
212-661-8288

Midtown East **Jazz at Kitano**
The Kitano Hotel 66 Park Ave. (at 38th St.) $35
212-885-7123

West Village **Betel**
51 Grove St. (bet. Bleeker St. & 7th Ave. S.) $30
212-352-0460

West Village **Gobo**
401 6th Ave. (bet. 8th St. & Waverly Pl.) $20
212-255-3242

East Village **Friend House**
107 3rd Ave. (at 13th St.) $22
212 388-1108

East Village **Prime & Beyond New York**
90 E. 10th St. (bet. 3rd & 4th Ave.) $35
212-505-0033

Lower Manhattan **Rice***
292 Elizabeth St. (bet. Houston & Prince St.) $15
212-226-5775

Brooklyn **Blue Ribbon Brooklyn**
280 5th Ave. (bet. 1st St. & Garfield Pl.) $55
718-840-0404

Brooklyn **Rice**
81 Washington St. (bet. York & Front St.) $20
718-222-9680

Long Island **TOKU**
2014C Northern Blvd. Manhasset, NY 11030 $55
516-627-8558

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

C Coupon available at **www chopsticksny com**

★ Chopsticks NY available to p ck up

GROCERY

M2M B way & 114th
2535 Broadway (bet. 114th & 115th St.)
212-280-4600 — Japanese

Daimabu*
39 W 56th St. (bet. 5th & 5th Ave.)
212-707-8525 — Japanese

Daimaba*
128 E. 47th St. (bet. 3rd & Lexington Ave.)
212-755-7980 — Japanese

Katagiri & Co ,Inc*
224 E. 59th St. (bet. 2nd & 3rd Ave.)
212 755-3566 — Japanese

Sanrise Mart Midtown*
12 E. 41st St. (bet. 5th & Madison Ave.)
646-360-9280 — Japanese

TOMIYA*
239 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-510-7311 — Japanese

H Mart Han Ah Reum
25 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-3263 — Korean

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway)
212-244-1115 — Korean

Japan Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette) — Other
212-260-2333

M2M E Village*
55 3rd Ave. (bet. 10th & 11th St.)
212-353-8598 — Japanese

Sanrise Mart Astor Pl.*
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.)
212-598-3040 — Japanese

Tokyo Mart*
91 Mulberry St. (bet Bayard & Canal St.)
212-962-6822 — Japanese

Pearl River Mart*
477 Broadway 2 Fl. (bet. Grand & Broome St.)
212-431-0002 — Chinese

Sanrise Mart SoHo*
494 Broome St. (Wooster St. & W Broadway)
212-219-0033 — Japanese

Midoriya*
167 N9th St. Brooklyn NY 11211
718-599-4690 — Japanese

Family Market*
29-15 Broadway Astoria NY 11106
718-956-7925 — Japanese

H & Y Marketplace
150-51 Northern Blvd. Flushing, NY 11354
718-461-1911 — Korean

H Mart Northern 156
156-40 Northern Blvd. Flushing, NY 11354
718-888-0005 — Korean

H Mart Northern Blvd
141-40 Northern Blvd. Flushing, NY 11354
718-358-0700 — Korean

H Mart Union
26-02 Union St. Flushing, NY 11354
718-445-5556 — Korean

H Mart Williston Park*
400 Hillside Ave. Williston Park, NY 11596
516-639-0270 — Korean

H Mart Woodside
55-18 Woodside Ave. Flushing, NY 11377
718-446-0755 — Korean

Sakura-ya
73-05 Austin St. Forest Hills, NY 11375
718-268-7220 — Japanese

H Mart Great Neck*
456 Great Neck Rd. Great Neck, NY 11021
516-482-3113 — Korean

Nara Japanese Foods*
163A Main St. Port Washington, NY 11050
516-883-1838 — Japanese

Shin Nippan Do*
63 Meeple Ave. Roslyn Heights, NY 11577
516-625-1814 — Japanese

DAIDO
522 Mamaroneck Ave. White Plains, NY 10605 — Japanese
914-683-6735

Fuji Mart Scarsdale*
816 White Plains Rd. Scarsdale, NY 10583 — Japanese
914-472-1468

H & Y Marketplace
47a Plainview Rd. Hicksville, NY 11801 — Korean
516-935-4041

H Mart Hartsdale*
321 North Central Ave. Hartsdale, NY 10530 — Korean
914-448-6683

Kam Sen Foods*
22 Barker Ave. White Plains, NY 10601 — Korean
914-428-4500

NIJIYA Market*
181 N. Central Ave. Hartsdale, NY 10530 — Japanese
914-949-2178

Dishmbo*
263 Halstead Ave. Harrison, NY 10528 — Japanese
914-835-4380

Asian Market*
91 Colvin Ave. Albany, NY 12203 — Chinese
518-456-6166

H & Y Marketplace
1 Ramsen Pl. Ridgefield, NJ 07657 — Korean
201-943-7400

H & Y Marketplace
433 S. Washington Ave. Bergenfield, NJ 07621 — Korean
201-384-0788

H Mart Cherry Hill
1720 Marlton Pike E. Cherry Hill, NJ 08003 — Korean
856-489-4811

H Mart Englewood
25 Lafayette Ave. Englewood, NJ 07631 — Korean
201-871-8822

H Mart Little Ferry
260 Bergen Tpke. Little Ferry, NJ 07643 — Korean
201-814-0400

H Mart Ridgefield
321 Broad Ave. Ridgefield, NJ 07657 — Korean
201-943-9500

J MART
44 Chestnut St. Ridgewood, NJ 07450 — Japanese
201-857-5738

Mitsawa Marketplace*
595 River Rd. Edgewater, NJ 07020 — Japanese
201-941-8113

Ridgewood Fisheries
30 Prospect St. Ridgewood, NJ 07450 — Japanese
201-670-0662

Fuji Mart Connecticut*
1212 Putnam Ave. Old Greenwich, CT 06878 — Japanese
203-656-2107

Million Asian Market
15 Orange St. New Haven, CT 06510 — Other
203-752-1234

Maida*
36 N. Narberth Ave. Narberth, PA 19072 — Japanese
610-747-0557

Tokyo Japanese Store
5855 Ellsworth Ave. Pittsburgh, PA 15232 — Japanese
412-661-3777

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet. 93rd & 94th St.) — Saka/ Shochu
212-932-0390

Nancy Wine's
313 Columbus Ave. (bet. 74th & 75th St.) — Saka/ Shochu
212-877-4040

Garnet Wine & Liquors*
1629 Lexington Ave. (at 68th St.) — Saka/ Shochu
212-772-3211

Mister Wright*
1563 3rd Ave. (bet. 89th & 90th St.) — Saka/ Shochu
212 722-4564

Ambassador Wine & Spirits*
1020 2nd Ave. (at 54th St.) — Saka/ Shochu
212-421 5078

Seekmon Liquors
500 Lexington Ave. (bet 47th & 48th St.) — Saka
212-758-5457

Landmark Wine*
167 W. 23rd St. (bet. 6th & 7th Ave.) — Saka/ Shochu
212 242-2323

MJK Liquor
161 3rd Ave. (bet. 15th &16th St.) — Saka/ Shochu
212-475-5168

Union Square Wine & Spirits*
140 4th Ave. (at 13th St.) — Saka/ Shochu
212-675-8100

LE DU WINES
800 Washington St. (at Leroy St.) — Sake
212-924-4999

Astor Wines & Spirits
399 Lafayette St. (at 4th St.) — Saka/ Shochu
212-674-7500

SAKAYA*
324 E. 9th St. (bet. 1st & 2nd Ave.) — Saka/ Shochu
212-505-7253

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) — Saka/ Shochu
212-982-7770

East Village Wine
183 Stanton St. (bet. Attorney & Clinton St.) — Saka
212-358-7700

New York Wine Exchange
5 Broadway (bet. Battery Pl. & Morris St.) — Saka/ Shochu
212-422-2222

September Wines & Spirits
100 Stanton St. (at Ludlow St.) — Saka
212-388-0770

Granyette Wine*
151 Grand St. (bet. Crosby & Lafayette St.) — Saka/ Shochu
212-925-1238

Smith and Vine
256 Smith St. (bet. Sackett & Degraw St.) — Saka
718-243-2464

Allendale Wine & Liquors
101 W. Allendale Ave. Allendale, NJ 07401 — Saka/ Shochu
201 327 7665

Delite Saper Market
420 Washington St. Hoboken, NJ 07030 — Saka/ Shochu
201-420-7600

JAPANESE WHOLESALER

Central Boeki U S A , Ltd.
65-30 46th St. Maspeth, NY 11378 — Food
718-779-1908

Dorei Trading Co , Inc.*
14-60 128th St. College Point, NY 11356 — Food/ Saka
718-539-8100

Paleewong Trading
62-04 34th Ave. Woodside, NY 11377 — Saka
718-507 9520

JFC International Inc*
55 Wildcat Way Lindon, NJ 07036 — Food/ Saka
908-525-4400

Nishimoto Trading Co., Ltd*
602 Washington Ave. Carlstadt, NJ 07072 — Food/ Saka
201-804-1600

NY Mutual Trading Co., Ltd*
25 Knickerbocker Rd. Moonachie, NJ 07074 — Food/ Saka
201-933-3555

Wine of Japan Import, Inc.
235 West Parkway Pompton Plains, NJ 07444 — Saka
973-835-8585

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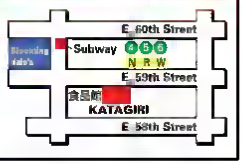

Sake Jargon vol.3

MUROKA and NIGORI

"Muroka" means unfiltered, but in this case, it specifically means "not fine filtered with charcoal." It retains the freshly squeezed sake taste. Sakes that skip either the pasteurizing or filtering process or both, allow the richness of the rice to remain in the aroma, flavor and sometimes color. "Nigori" is a coarsely filtered sake in which the unfermented portion of the rice is left, giving the sake a cloudy white color or chunks of lees floating inside. Since the rice lees are still working in the sake even after it's bottled, some of the nigori are sparkling. Just be careful when you open it.

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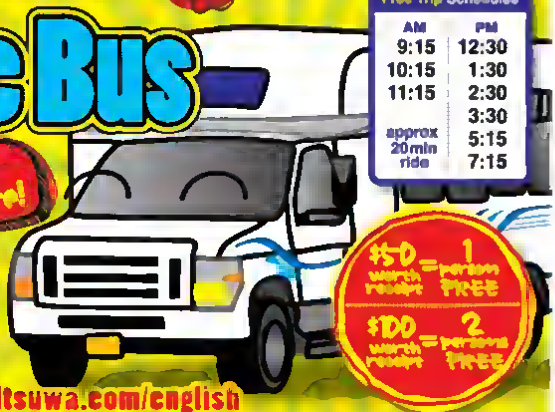
approx 20min ride	5:15
	7:15



Complete schedules available at www.mitsuwa.com/english

When special events fall on Wednesdays or Thursdays, the free service may be cancelled without notice. Standee passengers will not be allowed on our shuttle. Seat availability is on a first come first serve basis. In the event you miss the shuttle bus and use other methods of transportations, we will not cover your fare. The amount on the receipt is non-transferable. The last bus from NJ is 9:15 pm.

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Let's Eat the Season ~Nira~

Nira— known as garlic chives in the U.S.— has a distinctive, garlic-like smell and is a popular energy-boosting vegetable in Japan. Its nutritious component, allicin, promotes vitamin B1 absorption in the body, which ultimately energizes one. Chives also improve the immune system and blood circulation. Though nira is available all year round, it is most flavorful and aromatic in springtime. Misako-sensei's comforting Nira Zosui is the perfect dish for showcasing the full flavor and aroma of nira. Freshly cut nira is added at the end and is barely cooked, so you will get the full benefit of nutritious nira.

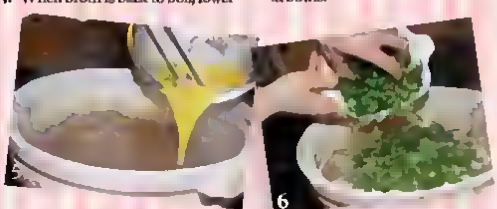
Nira Zosui
[Japanese-style Chive Risotto]

[INGREDIENTS] (3-4 servings)

- ❒ 5 cups chicken stock
- ❒ 2 cups cooked rice
- ❒ 1½ cups (or more according to your preference) garlic chives, chopped
- ❒ 2 tbsp soy sauce
- ❒ 1 package (3-4 g) bonito flakes
- ❒ 2 eggs
- ❒ Salt to taste

[DIRECTIONS]

1. In pot, bring chicken stock to boil.
2. Add soy sauce, bonito flakes, and salt to taste.
3. Add cooked rice and mix well until each rice gram is not sticking to another.
4. When broth is back to boil, lower heat and simmer 3–5 minutes.
5. Beat eggs and slowly drizzle over soup while mixing.
6. Sprinkle chives and turn off heat.
7. Cover and let sit for 2 minutes.
8. Serve immediately in individual bowls.



TIP: Making zosui is a very popular way to finish off a hot-pot meal. It utilizes every drop of the hot-pot broth, which contains all the goodness of each ingredient that went into the pot. It's warm, soupy, and very easy to digest: the ultimate Japanese comfort food that is good for both your soul and body.

Pick-up Ingredient: Katsuobushi [Bonito Flakes]

Katsuobushi is a staple ingredient in every Japanese household and is often used for making dashi broth and as a topping for noodles, soup dishes, salads, *ohitashi* (boiled greens), and rice balls. *Katsuo* (bonito, skipjack tuna) is dried, smoked, fermented, and aged until it becomes as hard as wood, which enhances its umami. Umami-rich, smoky katsuobushi is perfect for adding a robust kick to a dish. The popular topping is used in flake form and is sold both as an unshaved whole and as shaved flakes. While the whole variety offers a fresher flavor, most households buy shaved katsuobushi.

MISAKO SASSA
Japanese cooking instructor/food consultant
Misako teaches authentic Japanese cooking, focusing on simple, delicious, and healthy home-style cooking using seasonal and local ingredients.
Website: Japanesecuisinebymisakonyc.com
Cooking video: wlpage.com

Pioneer of Yamahai Sake in Aizu Region

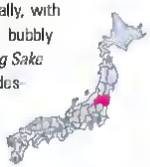
Suehiro Sake Co., Ltd.

The year long filming of the epic drama series, "Yae no Sakura" has made Aizu one of the hottest regions in Japan in 2013. Based on a true story, it depicts the stormy life of a woman during the time when Japan transformed its social system drastically from the feudal samurai system to modern society, and Suehiro Sake Co., Ltd. was founded during the same period in the same area portrayed in the drama series.

Reflecting the spirit of riding on the tide of ages, Suehiro Sake has skillfully incorporated innovative technology into handed down traditions. The brewery has two brewing factories with different functions. Kaei-gura, a factory that has been used for over 150 years for traditional style brewing, is filled with the passion of its brew master and brewing staff, and in their Hakase-gura, is a new factory equipped with the most advanced equipment. Also, from the beginning of the establishment until now, the brewery has continued to produce "umai sake" (hearty, flavorful sake) and authentic Aizu jizake (local craft sake) by using regional water and rice as well as local people. The environment in the Aizu basin brings ideal water and rice to brew Suehiro's sharp, crisp sake.

Suehiro Sake has been enthusiastic in trying something new in order to improve their sake. Actually Suehiro is the brewery that developed and perfected the yamahai technique in the 1910's and is one of the first breweries that started collaborating with contract rice farmers.

Currently, 5 sakes from Suehiro Sake are available in the U.S. *Ken* is a daiginjo sake boasting a gorgeous aroma of melons, pears and peaches with a crisp finish. *Suehiro Densho Yamahai* maximizes the flavor coming from the yamahai style brewing method and has a complex aroma of hay and smoke. *Kira*, honjozo type sake, is very dry and recommended to those who love sharp and refreshing tastes. *Rin* is brewed from 100% organic rice and has a soft aroma and delicate flavor. Finally, with low alcohol and a refreshing bubbly texture, *Poochi Poochi Sparkling Sake* is perfect as an aperitif and dessert sake, which can satisfy both long time sake lovers and beginners.



Suehiro Sake Co., Ltd
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Fukushima, JAPAN 965-0861
TEL +81-242-54-7788 | www.sake-suehiro.jp

3 things you should know about SUEHIRO SAKE CO., LTD.

Rice: The brewery highly regards the quality of rice that affects the taste and aroma of their sake. They currently have about 100 contract rice farmers that provide optimal sake rice. The brewery's staff members also participate in rice growing from time to time and cooperate with farmers. They are also passionate about growing organic rice.

Water: Thanks to the local climate in Aizu, Suehiro Sake has an abundance of natural water that is perfect for sake brewing. The water used in Kaei-gura is refined and uses soft water from Seaburi Mountain while the one used in Hakase-gura is from the undercurrent gushing from the foot of Hakase Mountain, largely contributing to Suehiro's "umai sake".

Aizu Toji Brewmaster: Brewing sake in Fukushima Prefecture, including Aizu region, had long been a cottage industry but the 3rd generation president of Suehiro Sake in Meiji Period enthusiastically invited brewmasters from other regions and brewing staff members there learned techniques. They gradually established their own Aizu style brewing method.

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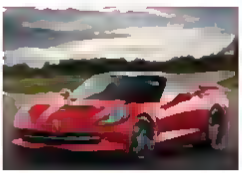

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Title

Why I liked it

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d. 45-54 e. 55-64 f. 65 & over

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LIFESTYLE

BEAUTY INTERVIEW — Mie Tomioka of *Salon Kinya*

FOCUS — Wagashi (Japanese Sweets)

LEARNING — Japanese Crossword

LISTINGS — Beauty
Health
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Beauty Comes From Within

Beauty Interview: Mie Tomioka of Salon Kinya

Tell us some unique aspects about your salon?

We set our hair service standards very high. Our stylists all have experience in both Japan and in the U.S., so they are versatile with any kind of hair. We also have a partnership with other beauty related establishments on the block so if our customers need anything else done, we refer them to our neighbors. This allows us to focus on what we do best.

What is the most important thing to do as a stylist?

Hair is such a personal thing. I want my customers to feel comfortable as soon as they see me. Smiling is very important, but over the years I have learned how to converse with customers in a friendly way without stepping into their personal space. This way I build trust while they have a fun experience with me, so they want to come back.

How about your philosophy towards beauty?

I think that beauty comes from within, and for that to happen, you have to have a healthy body and a healthy mind. No matter what you are wearing, if you don't look healthy, you can't look pretty. Over time, your health determines how you appear, for example, if you are frowning a lot, you will get wrinkles. If you are sad, you look sad. So I try to think positive thoughts all the time, and get enough rest.

What can we do to protect our hair in this cold weather?

Since winter really dries out the hair, I suggest the Japanese Deep Treatment we offer here. It brings moisture back to the core of the hair. But daily conditioning at home is very important, too.

Mie has been in the industry more than 20 years. Prior to Salon Kinya, she worked for Joyce Cohen, known for being the stylist for Donna Karen, and also worked at Pierre Michel.

Salon Kinya
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212-722-8828

Midtown West — Midomo Salon-Gallery — $100–
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Midtown West — Mizu — $125–
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Midtown East — Eiji Snlon — $125–
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212-838-3454

Midtown East — Hoir Mates Midtown* — $60
114 E. 40th St. (bet. Lexington & Park Ave.)
212-986-2630

Midtown East — Hazuki Hair — $35–
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212-755-2623

Midtown East — HEARTS New York Salon* — $70
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212-610-6900

Midtown East — Hisakn Snlnn* — $60
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201-461-8844 | $40-

New Jersey **Katsuko Salon***
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201 242-0554 | $45-

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212 941 7118 — $35-

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170-172 Canal St (Mott & Elizabeth St)
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212-785-1973 — $48-

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917-906-4004 — $80-

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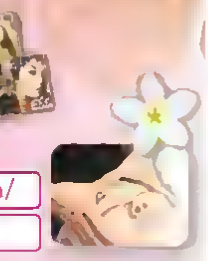

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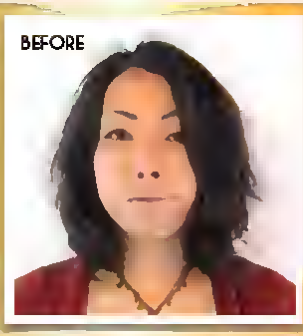

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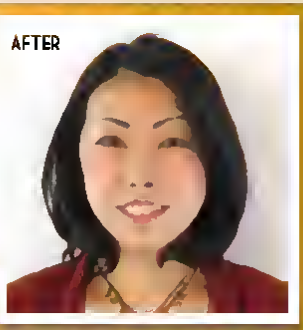

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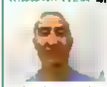

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Midtown East — iDo Holistic Center*

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22 E. 49th St. (Madison & 5th Ave.) | 212-535-5300 | www.docenter.com | $80 /hour

Midtown East — Herbal Fairy Wellness Spa
333 E. 49th St. Lobby O (bet. 1st & 2nd Ave.) | 212-268-3688 | $60 /60min

Midtown East — Kenkodo Inc.
211 E. 53rd St. (bet. 2nd & 3rd Ave.) | 212-980-0088 | $80 /60min

Chelsea — Cowlicks Japan*
137 W. 19th St. (bet. 6th & 7th Ave.) | 212-967-2123 | $40 /30min

East Village — Kensy
225 E. 7th St. 2 Fl. (bet. 2nd & 3rd Ave.) | 212-253-6171 | $45 /50min

Lower Mhn — Health Trail CD
23 Pell St. 2 Fl. (bet. Mott & Doyers St.) | 212-608-2212 | $45 /60min

Lower Mhn — Whole Health Wellness Center & Med Spa
34 Howard St. 2 Fl. (bet. Broadway & Crosby St.) | 212-625-8995 | $55 /60min

New Jersey — Endo Sentai Shiatsu NJ
23 Kingsland St. 2 Fl. Nutley, NJ 07110 | 973-951-2939 | $90 /60min

ACUPUNCTURE

Midtown West — Nihon Medical Group
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212-575-8910 | $60 & up

Midtown West — Vital Balance Healing Center
241 W. 37th St. #405 (bet. 7th & 8th Ave.) | 212-470-3258 | $85 /60min

Midtown West — Yamaguchi Acupuncture*

One of the most distinguished acupuncturist and Kampo herbalists with 35 years of experience. Licensed in NY and Japan, specializes in pain management, sports injury, menopause, infertility, allergy and digestive problems. www.yamashecho.com

161 W. 54th St. #21 (bet. 6th & 7th Ave.) | 212-246-7599 | www.yamaguchiacupuncture.com | Acupuncture

Midtown East — Acumed Center*
150 E. 58th St. #1C (bet. 3rd & Lexington Ave.) | 212-888-8677 | $90 /60min

Midtown East — Amy Nature Center
137 E. 47th St. 1 Fl. (3rd & Lexington Ave.) | 212-317-2220 | $90 /visit

Chelsea — Love & Compassion
46 W. 21st St. 7 Fl. (bet. 5th & 6th Ave.) | 212-242-6701 | $140 /120min

Chelsea — SuHu Natural Health
1 Union Sq. W. #715 (at E. 14th St.) | 212-691-8281 | $90 /visit

Queens — Chen Gui
133-47 Sanford Ave. #1G Flushing, NY 11355 | 718-961-7222 | $60 /45min

Long Island — Kimura Acupuncture
637 Willis Ave. Williston Park, NY 11596 | 516-362-1292 | $80/acu $40/ear

New Jersey — Dr Hong
5135 Bergenline Ave. #3 West NY, NJ 07093 | 201-854-8488 | $70 /30min

DOCTOR

Upper East — Charles K. Loving*
17 E. 84th St. (bet. 5th & Madison Ave.) | 212-861-7373 | Cosmetic Surgery

Midtown West — Anshin Medical Health Care
36 W. 44th St. #303 (bet. 5th & 6th Ave.) | 212-730-9010 | General Clinic

Midtown West — Nihon Medical Group
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212-575-8910 | General Clinic

Midtown East — Haruyo Fujiwaki PhD
117 E. 37th St. #1A (bet. Lex. & Park Ave.) | 212-288-8627 | Psychologist

Midtown East — iDo Holistic Center*

Do Holistic Center specializes in "kampo." Eastern herbal medicine and provides treatments for physical and psychological problems unique to females (PMS, menopause), migraines, allergy and constipation. A 30-min consultation is $20 (reg. $80) for new patients.

22 E. 49th St. (Madison & 5th Ave.) | 212-535-5300 | www.docenter.com | Herbal Medicine

Midtown East — Japanese Medical Practice
55 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) | 212-683-2119 | General Clinic

Midtown East — Midtown Dental Group
155 E. 55th St. #301 (bet. Lex. & 3rd Ave.) | 212-753-5595 | Dentist

Midtown East — Morledge Medical
150 E. 58th St. 18Fl. (at Lexington Ave.) | 212-583-2830 | Clinic

Chelsea — Haruna Miyamoto SW
304 W. 18th St. #3C (bet. 8th & 9th Ave.) | 347-403-8509 | Social Worker

New Jersey — Edgewater Family Care Center
725 River Rd. #202 Edgewater, NJ 07020 | 201-943-4040 | General Clinic

New Jersey — Japanese Women's Center
970 Palisade Ave. 3 Fl. Teaneck, NJ 07666 | 201-747-2254 | OBGYN

New Jersey — New Jersey Clinic
2231 Lemoine Ave. Fort Lee, NJ 07024 | 201-944-1006 | OBGYN Gastro

CHIROPRACTIC

Upper East — Cucci Chiropractic*

Japan has named "bonesetters" to help with many conditions for thousands of years. Chiropractors align the spine, assisting in normal nerve function. Dr. Cucci is a spinal specialist in such, giving optimal health and wellness for his patients.

131 E. 61st St. (bet. Park & Lexington Ave.) | 212-980-8332 | www.cucci-chiropractic.com | $100- /visit

OTHER

Midtown East — Pilai Thai Massage
211 E. 43rd St. (bet. 2nd & 3rd Ave.) | 347-808-4996 | $100 /60min

Upstate — Body By Chizuru
40 Memorial Hwy. New Rochelle, NY 10801 | 917-699-9670 | Personal Trainer

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Shop Guide

The following is a list of shops where you can buy Japanese goods services and art.

Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave (bet. 79th & 80th St.)
212-724-1415
Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.)
212-737-5545
Clothing

Upper East — Seigo Accessories
1242 Madison Ave (bet. 89th & 90th St.)
212-534-6275
Accessories

Upper East — SEIGO NECKWEAR
1248 Madison Ave. (bet. 89th & 90th St.)
212-987-0131
Accessories

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.)
877-486-4756
Clothing

Midtown West — UNIQLO
666 5th Ave. (at 53rd St.)
877-486-4756
Clothing

Midtown East — Miki House
1000 3rd Ave. (at Bloomingdale's)
Clothing

Chelsea — Jeeko Yoshioka
224 5th Ave. 2 Fl. (bet. 25th & 26th St.)
212-206-8302
Clothing

Gramercy — Bradelis New York*
116 Madison Ave. (bet. 27th & 28th St.)
212-599-2223
Lingerie

West Village — Yemek
321 1/2 Bleecker St. (bet. Christopher & Grove)
212-807-9100
Clothing

East Village — ARGOSY
428 E. 9th St. (bet. Ave. A & 1st Ave.)
212-982-7316
Clothing

East Village — Healthier Life
291 E. 4th St. (bet. Ave. B & C)
917-305-5597
Lingerie

East Village — Local Clothing
326 E. 9th St. (bet. 1st & 2nd Ave.)
212-777-3650
Clothing

East Village — Tokio 7*
83 E. 7th St. (bet. 1st & 2nd Ave.)
212-353-8443
Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.)
212-473-0724
Clothing

Tribeca — Bit'z Kids Tribeca
275 Greenwich St. (bet. Murry & Warren St.)
212-571-0803
Clothing

Tribeca — Mike Inatome
93 Reade St. 2 Fl. (bet. 6th & 9th Ave.)
212-366-7777
Clothing

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway)
212-539-1431
Accessories

Soho — Facial Index
104 Grand St. (at Mercer St.)
646-613-1055
Eyewear

Soho — Bradelis New York*
BRADELIS New York
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Now open in Soho, Madison Avenue, and Flushing.
211 Elizabeth St. (bet. Prince & Spring St.)
212-941-5628 www.bradelisny.com
Lingerie Shop

Soho — Kaori's Closet
71 W. Houston St. (Wooster St. & W. Broadway)
212-387-7788
Lingerie

Soho — Mieko Mintz
85 Thompson St. (bet. Spring & Broome St.)
212-627-1524
Clothing

Soho — R by 45rpm
101 Mercer St. (bet. Prince & Houston St.)
917-237-0045
Clothing

Soho — UNIQLO
546 Broadway (bet. Prince & Spring St.)
917-237-8600
Clothing

Soho — Yohji Yamamoto
103 Grand St. (at Mercer St.)
212-966-9066
Clothing

Queens — Bradelis New York*
135-20 39th Ave. #HL 213 Flushing, NY 11354
718-353-1345
Lingerie

New Jersey — Miki House
400 Hackensack Ave. Hackensack, NJ 07601
Clothing

New Jersey — UNIQLO
1 Garden State Plz. Paramus, NJ 07652
877-486-4756
Clothing

J-POP CULTURE

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.)
212-869-1410
Book

Midtown West — Jim Hanley's Universe*
4 W. 33rd St. (bet. 5th Ave. & Broadway)
212-268-7068
Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.)
212-869-1700
Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.)
212-827-0502
Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.)
212-302-8192
Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.)
212-302-8192
Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.)
212-460-5322
Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.)
212-631-0588
Anime

West Village — AC Gears

Dubbed by Huffington Post as NYC's Import Gadget Emporium, AC Gears is a curated one-of-a-kind design gadget electronics store in the Village featuring import toys, headphones, watches, and more. Free shipping on orders over $100 via their website!
99 E. 4th St. (Bowery & University Pl.)
212-260-2269 www.acgears.com
J Goods

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East Village **Kim's Video St. Marks**
124 1st Ave (bet 7th St. & St. Marks Pl.) 212-533-7390 — Video Rental

East Village **St. Marks Comics**
11 St. Marks Pl (bet 2nd & 3rd Ave.) 212-598-8439 — Manga

East Village **Saanse Mart**
4 Stuyvesant St (bet. 3rd Ave. & 9th St.) 212-598-3040 — Video Rental

East Village **Toy Tokyo***
91 2nd Ave (bet 5th & 6th St.) 212-673-5424 — Toy

East Village **Video Games New York***
202 E 9th St (at 3rd Ave.) 212-533-1033 — J Goods

Soho **Saanse Mart, Soho**
494 Broome St (W. Broadway & Wooster St.) 212-219-0033 — Video Rental

Brooklyn **Zakka Corp***
155 Plymouth St. (bet. Jay & Pearl St.) 718-801-8037 — Book

Queens **Anime Castle***
35-32 Union St. Flushing, NY 11354 347-430-1296 — Anime

Long Island **Anime Castle**
77 Searing Ave. Mineola, NY 11501 516-214-4484 — Anime

TRADITIONAL

Upper East **Sara***
950 Lexington Ave. (bet. 69th & 70th St.) 212-772-3243 — Dishware

Midtown East **Japanese Culinary Center**
711 3rd Ave. (at 45th St.) 212-461-3333 — Dishware/ General

Midtown East **Munamoto Kitchoan***
80E 5th Ave. (at 49th St.) 212-489-3747 — Confectionery

Midtown East **Pragnas Plaques**
5 Tudor City Pl. (bet. 40th & 41st St.) 212-682-8505 — Parchment

Chelsea **KYOTOYA***
23 W. 19th St. (bet. 5th & 6th Ave.) 212-414-0720 — General

East Village **Makari**
57 3rd Ave. (bet. 12th & 13th St.) 212-995-5983 — Antique/ General

Tribeca **Korin***
57 Warren St. (bet. Church St. & W. B'way) 212-587-7021 — Dishware/ General

SoHo **Kimono House**

Choose from a huge selection of kimonos and robes, from formal to casual, traditional, new or vintage. A wide variety of Obis, Tabi socks and kimono accessories are available. They also offer Ktsuke (kimono dressing) services for weddings and special occasions.
131 Thompson St. (bet. Prince & Houston St.) 212-505-0232 http://kimonohouse.blogspot.com — Kimono

Queens **Saito Trading**
41-28 27th St. Long Island City, NY 11101 718-472-5413 — Dishware

New Jersey **Mars New York**
285 River Rd. Edgewater, NJ 07020 201-945-1134 — General

Pennsylvania **Morihata International**
428 N. 13th St. #2C, Philadelphia, PA 19123 215-238-1328 — General

SoHo **KITEYA SOHO***

Kiteya means "please visit us" in the Kyoto dialect of Japanese. We offer a variety of products such as wrought-iron decorative, kids clothing, washi papers and more. Luxury line of handbags and scarves made from hand dyed Yuzen dyed kimono cloth available.
464 Broome St. (bet. Mercer & Greene St.) 212-219-7505 www.kiteya.com — General

Online **J-Life International, Inc**
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PO Box 1188 Conway NH 03818 888-533-9231 www.jlifeinternational.com — Home Decor

Online **Wuhan New York**
536 W. 111th St. (bet. B'way & Amsterdam) 212-231-8162 — Towel

GALLERY

Upper West **Gallery Sakiko**
155 W. 68th St. (bet. B'way & Amsterdam) 212-496-3263 — Gallery

Chelsea **Anaex Art Gallery**
529 W. 20th St. (bet. 9th & 10th Ave.) 212-727-3030 — Gallery

Chelsea **Ippodo**
521 W. 26th St. (bet. 10th & 11th St.) 212-807-4899 — Gallery

Chelsea **NYCoo Gallery***
1133 Broadway #335 (bet. 25th & 26th St.) 212-390-1149 — Gallery

Chelsea **Onishi Gallery**
521 W. 26th St. (bet. 10th & 11th Ave.) 212-655-8035 — Gallery

Chelsea **Po'An**
521 W. 26th St. (bet. 10th & 11th Ave.) 212-967-4899 — Gallery

Lower Mhn **Asian American Arts Ctr**
111 Norfolk St. (bet. Rivington & Delancy St.) 212-233-2154 — Gallery

Lower Mhn **gallery aaetwentyeight**
128 Rivington St. (bet. Norfolk & Essex St.) 212-674-0244 — Gallery

Queens **Gallery Gen**
47-05 36th St. Long Island City, NY 11101 718-392-7717 — Gallery

OTHER

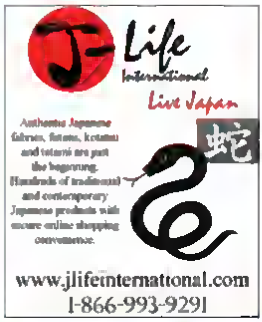
Midtown West **Taho Shop N.Y.***
960 8th Ave. (bet. 56th & 57th St.) 212-664-7485 — Jewelry Supply

Midtown East **Terry May***
153 E. 53rd St. (bet. 3rd & Lexington Ave.) 212-868-0303 — Other Goods

Online **IKI Japan**
www.ikijapan.com 650-588-5764 — Other Goods

Online **JPstatus**
www.jpstatus.com 888-330-9536 — Other Goods

Online **LUPICIA Fresh Tea**
www.lupicausa.com 866-574-4832 — Other Goods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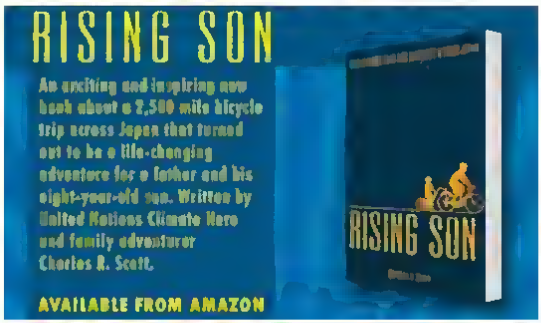
"～O KUDASAI"

【meaning】 Give me ～ Can I have ～?

【usage】 Use this phrase if you'd like to buy or order something, for example, "Sushi o kudasai" or "DVD o kudasai." You also can say "～o onegai shimasu," which is a slightly more polite version.


RISING SON
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Charms in Japan

J u z u

In ancient times, people put on precious stones to protect themselves from natural disaster and misfortune. It developed into juzu, a rosary-like string of beads, which is used among Buddhists while praying for the deceased. It came to Japan with Buddhism from India via China about 1500 years ago. The prototype of juzu has 108 beads, the number representing that of worldly desires in Buddhism, and each bead absorbs each worldly desire and protects the person who uses the juzu. Nowadays, there are several different versions of juzu available, 54 beads, 36 beads, 27 beads, 18 beads and even bracelet style juzu for daily use.

Courtesy of Bruxia Nishimuro / http://members.at.infoseek.co.jp/bruxia/
Illustration by Makiko Kanno

WAGASHI AND ITS ROLE IN JAPAN

One of the better known traditions of Japan in the U.S. is the culture of tea. It originally came from China, but over the years, Japan has given birth to a culture completely its own surrounding it, including the sweet snacks called wagashi that usually accompany it. The beautiful, delicate wagashi may be admired, but what is not known is that it has a culture of its own as deep as tea. So to learn more, I headed down to Katagiri, where several wagashi makers from Matsue region were gathering to promote and demonstrate.

According to Mr. Nobuaki Konishi from Kaigetsudo, seasonality is a very important factor in wagashi as in tea. In fact wagashi is one of the important vehicles that brings seasonality to the tea ceremony. The fruit and floral forms often resemble nature aspects of the coming season, so that one can anticipate the next season while enjoying tea.

Being so intertwined with the tea culture, it's only natural that the three meccas of Japanese tea, Kyoto, Kanazawa, and Matsue are also meccas of wagashi, each with their own style and technique. "Matsue is known for maccha green tea and every household serves it to their guests," explained Mr. Konishi. This is why the wagashi from Matsue are made to bring out the taste of maccha. As one can tell from the intricacies of the design, it takes a highly trained craftsman to produce the pieces. So when I was granted the chance to be taught by one of the masters, I was scared, but I knew it was an opportunity I could not pass up.

The master who became my teacher for the day was Mr. Ikuo Karino from the maker Saiundo, a veteran in the field with 33 years of experience. My task for the day was to make a Chrysanthemum shape wagashi, the same task used in the exams for wagashi students to get to the 2-kyu level, usually after about three years of training. I took a big gulp and rolled up my sleeves.

I could not help but to admire the beautiful pink of the dough made with shiro-an (white beans and sugar), shiratama flour (refined rice flour), and water, as I imitated the master kneading the dough, preventing cracks. One of the scary looking steps was putting the red bean stuffing into the dough. It requires you to roll the dough in your palm while stretching it over the red bean filling. It's tiring to even think about, but somehow I managed.

Then came the trickiest of all parts, creating the patterns. A wooden tool called sankaku-bera is used for this part, but rather than drawing the patterns, the little pastry balls are rolled into the edges of the wooden tool gently with the palm, creating indentations in the dough that makes the patterns look as though they were carved. I must say mine came out much better than what I anticipated in the end, but was obviously still a sad display compared to the master's perfection. "Now you know," Mr. Konishi remarked. "It's a truly special culinary art form that actually requires a license, so that's why there is meaning to us bringing it here, and a must for New Yorkers to experience." I could not agree more.

— Reported by *Maya Robinson*

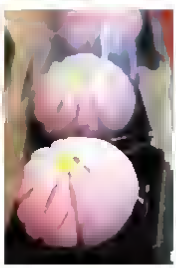
Wagashi from Matsue City is now available in the following Japanese grocery stores

Dodo
522 Mamaroneck Ave., White Plains, NY 10605 / TEL. 914-683-6735
Katagiri
224 E. 59th St., New York, NY 10022 / TEL. 212-755-3566
Sunrise Mart Midtown
12 E. 41st St., New York, NY 10017 / TEL. 646-380-9280

◀ Creating gradation of colors for the inner petals.

▶ Stretching the skin over the red bean stuffing is one of the tricky basics to master.

◀ Master Karino teaching me how to use the sankaku-bera.



▲ Final Result! It's not as beautiful as master Karino's chrysanthemum (right), but my version also keeps the shape of the flower.

School Guide

The following is a list of schools where you can learn Japanese culture

© Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

LANGUAGE

Upper West — Your True Self — Japanese
501 Seminary Row (at Amsterdam Ave.)
212-678-4251

Midtown West — NY Japanese Language — Japanese
257 W. 39th St. 14 Fl. (bet. 7th & 8th Ave.)
646-345-3777

Midtown West — The Nippon Club/JFNY — Japanese

JF Japanese Language Course focuses on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info.

145 W. 57th St. (bet. 5th & 7th Ave.)
212-581-2223 www.nipponclub.org/culture

Midtown East — Amity Language Institute* — Japanese
124 E. 40th St. #203 (at Lexington Ave.)
212-697-1374

Midtown East — ibec language institute, inc.* — Japanese
366 Lexington Ave. #300 (bet. 40th & 41st St.)
212-867-2000

Midtown East — Hills Learning

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory material or registration fees.

380 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.) — Japanese
212-551-7903 www.hillslearning.com

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.)
212-715-1258

Midtown East — Language House — Japanese

Specialized Japanese instruction is provided at all levels. Literature, business, movie classes for advanced/intermediate learners. Programs for heritage learners. Training for lawyers, journalists, consultants. JLPT prep. Effective methods of learning Kanji and Keigo are used.

211 E. 43rd St. #1106 (bet. 2nd & 3rd Ave.) — Japanese
212-949-5455 www.languagehouse-nyc.com

Midtown East — PC Tech* — Japanese
317 Madison Ave. #900 (at 42nd St.)
212-808-4754

Midtown East — Rennert New York — Japanese
216 E. 45th St. 17 Fl. (bet. 2nd & 3rd Ave.)
212-857-8700

Korea Town — BYJ USA Culture Class — Japanese
350 5th Ave. 9 Fl. (bet. 33rd & 34th St.)
212-801-2720

Chelsea — ABC Language Exchange* — Japanese
146 W. 28th St. #9E (bet. 5th & 7th Ave.)
212-563-7510

Chelsea — Tenri* — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-8800

East Village — NYCNDA — Japanese

Provoking immersion into the Japanese language and culture for children ages 0-6 years in a fun environment. Their activities include play, music, songs, crafts, games and story time. Visit their website for full details and additional programs! Daycare ages 3-5 years.

Visit by appointment only
212-477-3252 www.nycnda.com

Tribeca — Tribeca Language — Japanese
22 Hanson St. (bet. Hudson & Greenwich St.)
212-213-9633

Long Island — Long Island Language — Japanese
21 Beacon Hill Rd. Port Washington, NY 11050
516-449-6498

Westchester — Go!NihonGo Language — Japanese
P.O. Box 33 White Plains, NY 10605
914-255-6288

Purchase — Keio Academy of New York — Japanese

This summer, Keio Academy of New York will hold a two week cultural exchange residential program for middle and high school students from Japan and the US. Online application will open on January 2013.

3 College Rd. Purchase, NY 10577
914-701-3454 www.keio.edu

Westchester — WCC/Continuing Edu* — Japanese
75 Grasslands Road Valhalla, NY 10595
914-606-6630

New Jersey — Japanese-American Society of New Jersey* — Japanese

Their language program is taught by highly trained instructors who qualified through their special certification program. Group and individual lessons are available on and off the premises as well as via Skype.

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212-875-8626

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212 729-5500

Upper West **UWS Kenshikai Karate*** — Karate
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212-222-1172

Upper East **Aikido Shoho Dojo** — Aikido
350 E 92nd St. (at 1st Ave.)
646-509-9212

Upper East **NEMMAA Kaizen Karate** — Karate
1786 3rd Ave. (at 99th St.)
212-828-5678

Upper East **WTKO Honbo Dojo** — Karate
206 E 93rd St. (bet. 2nd & 3rd Ave.)
212 207-1907

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212-537-6441

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917-621-1480

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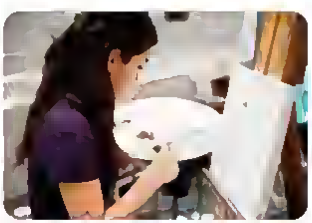
The Studio Art Intensive program focuses on enhancing creativity and technical skills for students who wish to pursue a professional career as an artist. The instructors are dedicated to providing the individual care and mentorship needed by the student to develop his/her own vision and skills. Each classroom and studio, bathed in magnificent natural light, is designed to allow the student to express fully his/her creativity with a small and trusted group of fellow artists. Individual projects are developed in workshops and supervised monthly during a personal session between the artist and his/her guiding faculty member.

"The hands-on focus of the Studio Art Intensive program also familiarizes the student with the practical aspect of being a working artist. We help artists to define and refine essential post-creative challenges such as conserving the artwork, putting together a portfolio or organizing an exhibit during the term of the program," says Director Maurizio Pellegrin. This practical and dynamic program can be completed within one or two years and culminates with a vibrant exhibition at the Academy where public and gallerists mingle to admire the artist's work.

In addition to their regular curriculum, the school offers a three-to-four weeks summer program between June and July. The School is authorized under federal law to enroll alien students, which opens the door to international professional and leisure artists who join in to discover the New York City art scene. Between classes and workshops, museum strolling, gallery exhibits and an auction house visit, the international students get a complete exposure and understanding of why the city is so unique and inspirational.

The Youth Program is equally popular during the summer break. It offers a stimulating platform to the younger generations of painters, sculptors and digital artists who wish to build their portfolio and explore their creative sense under the benevolent supervision of acclaimed mentors.

The National Academy School's education core insures its legacy and nurtures the artists who will inspire tomorrow's art scene around the World.



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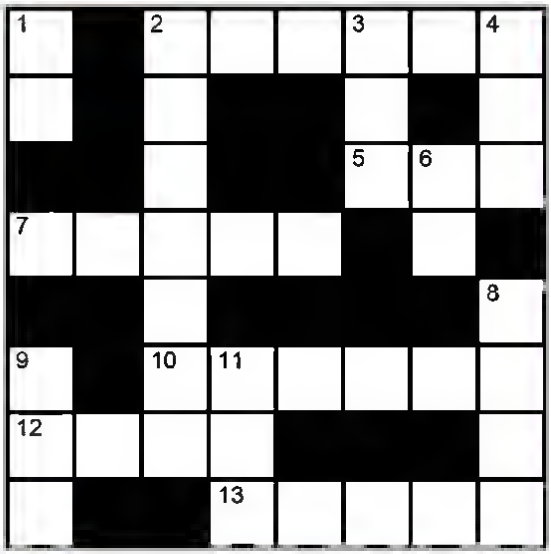

Japanese CROSSWORD

Across

2. _____(cherry blossom) is one of the most beloved flowers and it starts blooming in March

5. A train stops at the ___ (a station)

7. "How are you" in Japanese is "O _____ desu ka"

10. World famous apparel brand that uses a short form of "universal clothes" for the brand name

12. Japanese people celebrate _____ Matsuri (Girls' Day) on March 3rd

13. Fermented soybeans that are sticky and give off a distinctive smell

Down

1. Just passed away this January ___aga-sa _shima is a Japanese film director who constantly tackled controversial topics

2. Spring Equinox in Japan is called ____ no Hi

3. This flower looks like a cherry blossom yet blooms a few weeks earlier

4. The design of the family crest of the Tokugawa Clan are ____(mallow) leaves

6. The Japanese actor whose role as a samurai general in "The Last Samurai" gained him an Oscar nomination is __en __atanabe

8. During Girls' day on March 3rd, a ___ (peach) flower is usually decorated

9. Japanese calligraphy is called _____do

11. "Ima ___-ji desu ka" means "What time is it now?"

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The Transformation of Storytelling: Japanese Folktales Meet Technology

Before Disney animation charmed American children, their parents told them fun stories at bedtime. So, too, in Japan. Literally translated as "paper performance," kamishibai is a form of storytelling that emerged in the late 19th century and was very popular until TV took over in the 1950s. In kamishibai, a storyteller tells a tale as, one by one, he turns over pictures drawn on boards. The drawings are graphic, and this is believed to be the origin of Japanese manga.

Though once obsolete, kamishibai has recently been revived with 21st-century technology by **J-Collabo org**, a social network created to bring artists of different disciplines and genres together. For this contemporary version of kamishibai, which will be distributed via iPad, four emerging artists drew pictures of different Japanese folktales. In this case, you—not a storyteller—turn the pages.

For this collaboration with artists, J-Collabo selected four folktales from different prefectures: "The Crane Wife" (artist: Yuriko Katori) from Yamagata; "Why the Sea is Salt" (artist: Yoko Furusho) from Miyagi; "The Crab and the Monkey" (artist: Kaori Nakanishi) from Akita; and "The Marriage of the Mouse" (artist: Noel Cho) from Ibaraki. Each story reflects the region's features, climate, and culture, which will be very informative for non-Japanese audiences.

The four stories will be available for download in the mid March via http://store.j-collabo.org. "Why the Sea is Salt" can be downloaded for free, but the three other titles will be $4.99 each. 50 lucky Chopsticks NY readers who register for the J-Collabo mailing list by May 30 via http://bit.ly/j-mailinglist will receive a secret code for a free download of "The Crab and the Monkey."

Also, in celebration of this iPad kamishibai launch, J-Collabo participants will read the stories in Grand Central Station's Vanderbilt Hall on March 19 and 21 as part of Japan Week.

Info: www.j-collabo.org/home/

Retributive justice is the main theme of "The Crab and the Monkey." Artist Kaori Nakanishi is a Japanese paper-cutting artist based in Tokyo. Limited to 50 Chopsticks NY readers, J-Collabo will give away a secret code for downloading this title for free to those who register for the J-Collabo mailing list via http://bit.ly/j-mailinglist or the QR code below by the end of May.

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Finding the Beauty of Sho-Kyoto

With many historical landmarks and its sophisticated culture, Kyoto, the former capital of Japan, attracts countless tourists from all over the world. Immersing yourself in the culture of Kyoto is an experience that purifies your mind, but there are also many other regions that have kept their sophisticated local traditions and resemble Kyoto. These regions are known as "Sho Kyoto" (small Kyoto), and 48 of them, including Kyoto, currently participate in the National Sho-Kyoto Conference, which was founded in 1985. To be part of the organization, a region's nature and landscape must be similar to those of Kyoto; the region must have a historical connection to Kyoto; and the region must have its own traditional industries as well as arts and crafts.

With its beautiful samurai houses and promenades of cherry blossoms, Kakunodate in Akita Prefecture is one of the prominent Sho-Kyoto regions. The town, now integrated into Senboku-City, was originally built by the Ashina clan in the 1620s. The town developed around a square and was divided into areas for samurai and for commoners. Even 390 years after its founding, Kakunodate has retained its original structure and has a district of 200-year-old samurai mansions, one of the town's major tourist attractions. From the end of April to early May, Kakunodate is adorned with cherry blossoms. The riverbank is covered with pale pink Somei Yoshino blossoms, while the samurai mansion district is home to shidarezakura, weeping cherry trees with small yet perky pink flowers. The shidarezakura trees are believed to have been brought to Kakunodate by a princess from Kyoto who married into the clan 350 years ago. Tourists can find crafts made of cherry as well as birch bark.

Hagi-City in Yamaguchi Prefecture is another Sho-Kyoto region and offers different tourist attractions. This prosperous castle town was developed by the Mori clan in the Edo period, but it came into its own at the end of this period and during the early Meiji period. The region was the home of Shoin Yoshida, an ideological and intellectual leader who influenced many important figures of the Meiji Restoration. In addition to many historical landmarks, tourists can visit the school Yoshida founded, where he taught the people who later established modern Japan. Hagi is also known for its onsen (hot springs), tsubaki (camellia) grown on mountains, ceramics (loved by tea masters), natsumikan (summer tangerines), and freshly caught seafood from its neighboring ports. Because of Hagi's proximity to Shimonoseki, a famous blowfish port, eating this winter delicacy is one of the highlights of a visit to Hagi.

Although Sho-Kyoto regions are smaller than Kyoto, each one has interesting historical aspects and local features and offers much to experience and see.

In addition to Kakunodate and Hagi, there are 46 regions, including Kyoto, in the National Sho-Kyoto Conference as of February 2013. (The regions are listed in the right column.)

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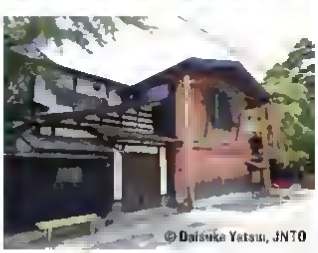
© Daisuke Yatsui, JNTO

Surrounded by mountains and with a river cutting through the town, Kakunodate has a landscape similar to that of Kyoto. The old samurai mansions and commercial houses have been well kept for about 200 years and will bring you back to olden times. www.kakunodate-kanko.jp

REGIONS PARTICIPATING IN THE NATIONAL SHO-KYOTO CONFERENCE

(AS OF FEBRUARY 2013)

1 Hirosaki-City, AOMORI
2 Tono-City, IWATE
3 Murata Machi, Shibata-Gun, MIYAGI
4 Iwadeyama, Osaki-City, MIYAGI
5 Kakunodate, Senboku-City, AKITA
6 Yuzawa-City, AKITA
7 Yamagata City, YAMAGATA
8 Tochigi-City, TOCHIGI
9 Ashikaga-City, TOCHIGI
10 Sano-City, TOCHIGI
11 Furukawa-City, IBARAKI
12 Ogawa-Machi, Hiki-Gun, SAITAMA
13 Ranzan-Machi, Hiki-Gun, SAITAMA
14 Yugawara-Machi, Ashigarashimo-Gun, KANAGAWA
15 Kamo-City, NIIGATA
16 Johana, Nanto-City, TOYAMA
17 Iiyama-City, NAGANO
18 Nishio-City, AICHI
19 Ono-City, FUKUI
20 Obama-City, FUKUI
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22 Ueno, Iga-City, MIE
23 Otsu-City, SHIGA
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26 Sasayma-City, HYOGO
27 Izushi, Toyooka-City, HYOGO
28 Tatsuno, Tatsuno-City, HYOGO
29 Kurayoshi-City, TOTTORI
30 Matsue-City, SHIMANE
31 Tsuwano-Cho, Kanoashi-Gun, SHIMANE
32 Tsuyama-City, OKAYAMA
33 Takahashi-City, OKAYAMA
34 Onomichi-City, HIROSHIMA
35 Takehara-City, HIROSHIMA
36 Yamaguchi-City, YAMAGUCHI
37 Hagi City, YAMAGUCHI
38 Ozu-City, EHIME
39 Nakamura-City, KOCHI
40 Aki-City, KOCHI
41 Akizuki, Asakura-City, FUKUOKA
42 Ogi-City, SAGA
43 Iman-City, SAGA
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All above prices are as of 12/24/12 and are subject to change.

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New York Live Arts will Present the World Premiere of Yasuko Yokoshi's *BELL*

In the world of performing arts, reinterpretations of classical pieces are constantly being done presenting unique, refreshing views. Yasuko Yokoshi Japanese choreographer and dancer who was appointed as the inaugural Resident Commissioned Artist (RCA) of New York Live Arts reimagined the classical Japanese dance *Kyoganoko Musume-Dojoji* (*A Woman and a Bell at the Dojoji Temple*) Reputed to be the most important and difficult work in the Kabuki dance repertoire, it is made into a contemporary dance piece, *BELL*. With *BELL*, Yokoshi also draws from the classical ballet canon, aligning *Dojoji* with the widely popular ballet *Giselle*. Finding the iconographic plot of romance and tragedy that is a central theme in both of these works, she radically juxtaposes the two in an attempt to recontextualize our experience through the resultant collision and harmony

As part of her residency over the past 18 months, Yokoshi has assembled a multidisciplinary cast from Japan and the U S In *BELL* Yokoshi continues her collaboration with Masumi Seyama, 82-year old master teacher of Kabuki Su-odori style dance and successor of renowned choreographer Kanjyuro Fujima VI Yokoshi has lived in New York since 1987 but has traveled to Japan regularly to study and train with Seyama Through this collaboration, Yokoshi investigates the parallel aesthetics of traditional dance and contemporary forms and the transgression of cultural boundaries

"Yasuko Yokoshi has a supremely well-honed artistic voice, and we are extremely pleased to have her as the inaugural Resident Commissioned Artist," commented Carla Peterson, Artistic Director of New York Live Arts "Having had a relationship with Dance Theater Workshop beginning with her debut as a Fresh Tracks artist in 1998, we have witnessed first hand her development into a masterful choreographer whose radical works live with unusual sensitivity and beauty in the complex in between of disparate cultures We're excited that *BELL*, with its further study of Kabuki Su-odori and its cultural and artistic implications, will bear the fruits of this extraordinary artistic journey."

BELL will be premiered on March 16 in New York Live Arts Bessie Schönberg Theater with subsequent performances from March 19-23

BELL
March 16, 19 – 23, 2013 at 7:30pm
Bessie Schönberg Theater
219 W 19th St., New York NY 10011
TEL 212-924-0077
www.newyorklivearts.org

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~Making Sushi for *Hinamatsuri*~
Saturday, February 23
12:00 - 2:00 pm

~*Obento*: "Japanese Culture in a Box" with Debra Samuels~
Wednesday, March 6
6:30 - 8:00 pm

@ The Nippon Club

Space is limited and RSVP is required.
For more info and RSVP, visit www.jfny.org/language/events.html

THE NIPPON CLUB, INC
145 West 57th St, New York, NY 10019
(212)581-2223/culture@nipponclub.org

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152 West 57th St, New York, NY 10019
(212)489-0299/jpcourse@jfny.org

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Entertainment Event / Leisure

Exhibition

Through May 9
Gutai: Splendid Playground
Solomon R. Guggenheim Museum
Gutai: Splendid Playground is the first U.S. museum retrospective exhibition ever devoted to Gutai, the most influential artists collective and artistic movement in postwar Japan and among the most important international avant-garde movements of the 1950s and '60s. The exhibition aims to demonstrate Gutai's extraordinary range of bold and innovative creativity; to examine its aesthetic strategies in the cultural, social and political context of postwar Japan and the West; and to further establish Gutai in an expanded, transnational history and critical discourse of modern art.
Location: 1071 5th Ave., (bet. 88th & 89th Sts.)
New York, NY 10128
www.guggenheim.org
TEL. 212-423-3500
visitorinfo@guggenheim.org

February 22-March 9 FREE
FRACTAL
The Nippon Gallery
The Nippon Gallery will host a group exhibition featuring the work of arts of 6 emerging Japanese sculptors Sequoyah Aono, Akifuro Ito, Kenjiro Kitade, Daisuke Kiyomiya, Mitsutaka Konagi and Shu Ohno residing in New York. The theme of the show is "FRACTAL" (a set that consists of smaller subsets similar to the larger set in some way); something that often occurs in the natural world.
145 W. 57th St. (bet. 6th & 7th Aves.), New York, NY 10019
TEL. 212-581-2223
info@nipponclub.org / www.nipponclub.org

March 15-23 FREE
ARTs of JOMON
hpgrp Gallery New York
Thirteen up-and-coming contemporary artists have created an art exhibition inspired by the pottery, clay figures and worldview from the Jomon Period. The purpose of the exhibition is to communicate the greatness of the Jomon period, a time of peaceful living, in juxtaposition with the various problems of modern society. Jomon sculptures represent stories of mythology and gods worshipped during that period. Each work showcases the charm of its period and represents the Japanese traditional culture of the Jomon period.
Location: 529 W. 20th St., (bet. 10th & 11th Aves.), 2W
New York, NY 10011
TEL. 212-727-2491 / www.hpgrpgallery.com

Performance

March 5-9
The Bach Variations: A Philharmonic Festival Featuring Masaaki Suzuki & Bach Collegium Japan Choir
The New York Philharmonic
The New York Philharmonic is holding "The Bach Variations: A Philharmonic Festival" with four orchestral programs being led by different conductors - Masaaki Suzuki, Alan Gilbert, Bernard Labadie, and András Schiff. For the first orchestral program of the festival, Mar. 6 - 9, Japanese Bach specialist Masaaki Suzuki, known for his mastery of Bach and his work with period instruments, will make his New York Philharmonic debut conducting the Orchestra. Bach Collegium Japan Choir will also take a full part in the performances.
Location: Avery Fisher Hall
10 Lincoln Square, New York, NY 10023
TEL. 212-875-5656
http://nyphil.org/ConcertsTickets/season/the-bach-variations

March 9 FREE
Gagaku/Hogaku Concert
The Institute for Medieval Japanese Studies at Columbia University
The Institute for Medieval Japanese Studies hosts a free Gagaku/Hogaku concert at Miller Theatre at Columbia University, presenting classic treasures and celebrating new works by Columbia-trained composers at 8pm on Mar. 8. It will also hold a New York Summit on "The Future of the Japanese Music Heritage: Strategies for Nurturing Japanese Traditional Instrumental Genres and New Music in the 21st Century" at Scandinavia House on Mar. 9.
Location: Miller Theatre at Columbia University
116th St. & Broadway, New York, NY 10025
Info: www.medievaljapanesestudies.org
medievaljapan@columbia.edu / TEL. 212-854-7403

March 11
Music of J.S. Bach: Benefit Concert for Victims of Japan's Tsunami and Hurricane Sandy
Saint Thomas Church
Bach Collegium Japan and St. Thomas Church NY present a joint benefit concert for victims of two disasters: the March 11, 2011 tsunami in Japan and last October's Hurricane Sandy. Proceeds will go to help the victims via official non-profit agencies providing disaster relief and independence support in the hardest hit regions in Japan and the NY area.
Location: 1 W. 53rd St. (bet. 5th & 6th Aves.), New York, NY 10019
TEL. 212-664-9360 / www.saintthomaschurch.org/music/concerts

March 19
Takeshi Asai CD Release Concert
Somethin' Jazz Club
With the release of his latest CD entitled "Takeshi Asai New York Trio Vol. 1", Jazz composer and pianist Takeshi Asai, is holding a special CD release concert at Somethin' Jazz Club. The supporting musicians in Takeshi Asai's trio are bassist Daniel Orr and drummer Rob Garcia - award-winning composers in their own rights who will provide strong sideman-ship to Takeshi's personal music, which some might label authentic, but definitely eclectic and musically advanced. For schedule and ticket pricing information please visit www.somethinjazz.com.
Location: 212 E. 52nd St., (bet. 2nd & 3rd Aves.), 3FL
New York, NY 10022
TEL. 212-371-7457 / http://ny3.takeshiasai.com

March 18, 19 - 23

World Premiere of *BELL*

New York Live Arts

In this world premiere of *BELL*, acclaimed dancer-choreographer Yasuko Yokoshi presents a contemporary reimagining of the classical Japanese dance *Kyoganoko Musume-Dojoji* (A Woman and a Bell at the Dojoji Temple) reputed to be the most important and difficult work in the Kabuki dance repertoire. Prior to the performances, Yokoshi will also lead a Shared Practice Workshop at New York Live Arts on Feb. 23.

Location: Bessie Schönberg Theater, New York Live Arts
219 W. 19th St. (bet. 7th & 8th Aves.), New York, NY 10011
TEL. 212-924-0077 / www.newyorklivearts.org

March 27

AKI YASHIRO: The New York City Debut Live

Aki Yashiro, veteran Japanese "enka" singer known for her husky voice, will debut in New York. Often described as Japanese blues, enka shares a lot in common with jazz music. At the culmination of her career, Yashiro will sing jazz and her original songs at Birdland. She will perform 2 sets with special appearances by Helen Merrill (1st set only), Kurt Elling and Regina Carter.

Location: Birdland
315 W. 44th St. (bet. 8th & 9th Aves.), New York, NY 10036
TEL. 212-581-3080
www.birdlandjazz.com

Lecture/Forum/ Film/Festival

March 9-10

2013 New York Peace Film Festival Featuring Screening of Barefoot Gen

The Peace & Justice Task Force of All Souls Unitarian Church

The Sixth Annual New York Peace Film Festival (NYPFF) will be screening a number of films dedicated to nuclear and global issues at the All Souls Unitarian Church starting Mar. 9. This two-day festival will also be featuring the 1982 animated Japanese anti-nuclear classic, Barefoot Gen based on the comic book character created by Hiroshima survivor Keiji Nakazawa, who's childhood experiences of the bombing and its aftermath are closely paralleled by his main character. For advanced ticket purchases and scheduled times, please visit the NYPFF website.

Location: 1157 Lexington Avenue (at 80th St.)
New York, NY 10075
http://nypff2013.eventbrite.com/

March 14 FREE

Investment Lecture: Strategy to Invest In Japanese Real Estate

Sumitomo Realty and Development

Own the very best of Japan by diving into the Japanese real estate market. The topics of the seminar include, the Japanese real estate market and process of real estate acquisition, introduction of Sumitomo Realty & Development as well as information about condominium properties that are for sale. Free admission by registration only. Seats are limited. Call or email for registration. Receive $100 voucher for a trip to Japan to view the properties when you make tour or ticket reservations via Amnet New York.

Location: The Nippon Club
145 W. 57th St., (bet. 6th & 7th Aves.), New York, NY 10019
TEL: 212-582 8020
condominium@sumitomo-rd-ny.com
Info: http://sumitomo-rd-ny.com/seminar/ny/

March 15

Film Screening: *From up on Poppy Hill*

IFC Center

Starting Mar. 15, the IFC Center will be screening Studio Ghibli's (*Spirited Away, My Neighbor Totoro*) critically acclaimed film *From up on Poppy Hill*. In this beautifully hand-drawn tale, two students develop a budding romance as they join forces to save their high school's clubhouse from demolition. Winner of the Japan Academy Prize for Animation, *From up on Poppy Hill* conjures up a pure, wistful and nuanced evocation of the past and young love through its rich palette and painterly detail of glistening harbors, sun-drenched gardens and bustling cityscapes.

Location: 323 6th Ave., (at W. 3rd St.)
New York, NY 10014
TEL. 212-924-7771 / www.ifccenter.com

Event

Feb 21-23

Daishichi Night

Aburiya Kinnosuke

Midtown's Aburiya Kinnosuke will hold a sake event featuring choice sake from Daishichi Brewery in Nihonmatsu, Fukushima Prefecture, which continues the traditional kimoto brewing method. For three days, enjoy all eight brands from Daishichi that have been imported to the US. Difficult to get in Japan, and sold in limited amounts in the U.S., Kimoto Junmai Daiginjo Myoka Rangyoku ($760 per bottle) will be specially offered by the glass. Also during this period, customers ordering Daishichi sake will receive an original Daishichi goods present.

Location: 213 E. 45th St., (bet. 2nd & 3rd Aves.)
New York, NY 10017
TEL: 212-867 5454
www.aburiyakinnosuke.com

Event Feature

February 23 & March 6

Hinamatsuri & Obento Workshop

The Japan Foundation, New York
The Nippon Club

Get ready to celebrate Japanese Hinamatsuri (Doll Festival) and attend the event "Making Sushi for Hinamatsuri" on Feb. 23. Learn how to prepare special sushi under the instruction of professional chefs of The Nippon Club and enjoy your own creations while learning useful Japanese vocabulary and basic expressions. You will also learn history and cultural background of this seasonal celebration. On Mar. 6, Debra Samuels, author of the popular cookbook "My Japanese Table: A Lifetime of Cooking with Friends and Family," will give a presentation and workshop on

Japanese obento ("boxed lunch"). After the presentation, participants will get a chance to assemble their own obento with beautifully prepared food by Debra. These events are part of the JF Japanese Language Course at The Nippon Club Culture Courses. They offer a series of special workshops and lectures that combine fun cultural activities and language learning throughout the year. For more information and to RSVP visit www.jfny.org/language/events.html, or contact jpcourse@jfny.org or 212-489-0299. Reservation required.

Location: The Nippon Club
145 W. 57th St. (bet. 6th and 7th Aves.), New York, NY 10019
TEL: 212-581-2223
www.jfny.org/language/events.html
www.nipponclub.org/culture

Febraary 28-March 12
Japanese Young Artists' Book Fair
PEPPER'S PROJECT
Produced by PEPPER S PROJECT, a Tokyo-based gallery and art projects, the 7th installment of Japanese Young Artists' Book Fair will take place at 4 different locations in New York. More than 100 Japanese artists' books will be presented in the bookstores listed below. Participating artists also include NY based Japanese artists ERICCO Yoko Narito, Fumio Tanai, Yuriko Katori, Ryoko Sakai, Misaki Matsui and Masako Ionse. In conjunction with this fair, a live painting event "Let s Make the Last Page of My Book Together with Eri Honda(ERICCO)" will be held on Mar. 2 from 7 pm at BOOK COURT, where customers can participate in the live drawing.
www.peppers-project.com/output/artistbook/en/201213_tope.htm

Locations: Kinokuniya Bookstore
1073 Avenue of the Americas, New York, NY 10018
TEL: 212-869-1700 / www.kinokuniya.com

Printed Matter
195 10th Ave. New York, NY 10011
TEL: 212 925-0325 / www.printedmatter.org

St. Mark's Bookshop
31 3rd Ave., New York, NY 10003
TEL: 212-260-7853 / www.stmarksbookshop.com

BOOK COURT
163 Court St., Brooklyn, NY 11201
TEL: 718-875-3677 / www.bookcourt.com

March 2, 3
Open House Karate Class FREE

Kyokushin Karate
Official IKO-USA Branch Kyokushin Karate NY is holding an Open House at all three tri-state locations Midtown NYC Harrison NY and Edgewater, NJ. This class is specifically geared for beginner kids and adults. No special equipment or uniform is needed for attendance. Also Open House attendees will receive a new student s coupon worth $50 off registration if they decide to join. Email or call to RSVP to secure a spot as space is limited.
Location: (Manhattan Location)
265 Madison Ave., 5th Fl. (at 39th St.)
New York, NY 10016
TEL. 212-947-8334
sensei@ikohonbu.com
www.kkny.net

(Harrison Location)
261 Halstead Ave., Harrison, NY 10528
(New Jersey Location)
360 Old River Rd., 2nd Fl., Edgewater, NJ, 07020

March 4-18
Japanese Restaurant Week
Japanese Restaurant Week brings together various Manhattan restaurants in celebrating the regional cuisines of Japan. Some of these restaurants will create their own *ekiben* (special bento boxes served in local railway stations) that features regional delicacies allowing diners to "eat their way around Japan" from New York City. Japanese Restaurant Week will conclude with Japan Week 2013, a three-day event to be held in Grand Central Terminal that aims to attract foodies and tourists to Japan by promoting the diverse array of regional foods that Japan has to offer.

The participating restaurants as of Feb. 8 include: Akimbo, Bar Bari West 4th, Hakubai / Kitano Hotel, Hatsuhana 48th Street, Kubo-chan, Ramen, Marumi, Megu, Midtown, Misoya, Ootoya, Shimizu, Sushi Ann, Sushiden Madison Avenue, Wasan, Cha-An, CURRY-YA, Hasaki, Rai Rai Ken, Robata-ya, Sakagura, Sake Bar Decibel, Sobaya, Ton Shin, Sushi Azabu, Greenwich Grill, Blue Ribbon Sushi and Oongun with the venues featuring original ekiben: Aburiya Kinnosuke, Kyotofu Ronin, Soba Koh, Sunrise Mart, High-Collar and Restaurant Nippon.
Info: www.japanweek.us/restaurant-week

March 7-10
The NYC ART FAIR
hpfgrp Gallery New York
The NYC ART FAIR is the only contemporary Japanese art fair in New York City, which focuses on showing original works by Japanese artists. It was inaugurated in New York in March, 2012 and subsequently was held in Taipei in November, 2012 which brought 35,000 visitors. hpfgrp Gallery New York in Chelsea will host this 4 day event with 11 participating galleries and introduces outstanding artworks from Japan to cultivate the global market. Opening reception will be held on the 7th from 6-9 pm.
Location: 529 W. 20th St., (bet. 10th & 11th Aves.), 2W
New York, NY 10011
TEL. 212-727-2491 / www.hpfgrpgallery.com

March 7-17 & 21-31
Case Sale & Obanyaki Demonstration
Mitsuwa Marketplace

Mitsuwa's "Case Sale" will take place March 7-17, where popular products will be sold by the case. Selling a wide range of cases from soy sauce, bottled tea, instant ramen, fruits, fermented soybeans (natto), nori seaweed, salmon roe and so on. From March 21-31, there will be a sales demonstration of obanyaki (Japanese pancake filled with azuki red bean paste) by T. K. North Factory's Chef Kamata coming all the way from Hokkaido. The chewy dough is kneaded with Japanese kabocha pumpkin, filled with soy-milk cream and sweet red beans and grilled one by one. Enjoy Japanese goods at New Jersey's Mitsuwa Marketplace.
Location: 595 River Rd., Edgewater, NJ 07020
TEL. 201-941-9113 / www.mitsuwa.com/english

March 19
J-Chord Night at SakaMai
Tawanekai
Explore and enjoy the depth and versatility of fine Japanese sake and shochu, locally produced in Japan and hand-selected by artisanal breweries and distilleries

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Event Feature

March 9-June 9

"Edo Pop: The Graphic Impact of Japanese Prints" Exhibition

Japan Society

Japan Society Gallery will be hosting the continuing power and influence of Japanese popular culture in "Edo Pop: The Graphic Impact of Japanese Prints". This exhibition will be showcasing contemporary works of art with almost 100 historic ukiyo-e woodblock prints drawn from one of the world's great collections of "pictures of the floating world" at the Minneapolis Institute of Arts. The historic prints on view will all be master works, selected to convey the great breadth of ukiyo-e production and the variety of expressions of 21 of its master artists. Joining these iconic prints will be the works of contemporary artists who either draw inspiration from the ukiyo-e artists' style and technique or their influence in popular culture.
Location: 333 E. 47th St
(bet. 1st & 2nd Aves.)
New York, NY 10017
TEL. 212 715-1258 / www.japansociety.org

Aitchurch, Emily (b. 1974), Tokyo Story 10: Willow Landscape (after Hiroshige), 2011. Courtesy Minneapolis Institute of Arts. The Christina N. and Swan Turnblad Memorial Fund, 2012.3.10

J-Chord brand introduces the versatility of Japanese beverages in a harmonic style. A special J-Chord launch event will be held at SakaMai on March 19th. J-Chord series is a liqueur based on sake or shochu, which has been jointly developed by 6 breweries from Kyushu and Okinawa regions. $28 to participate in the event.

Location: SakaMai
157 Ludlow St., (bet. Stanton & Rivington Sts.)
New York, NY 10002
TEL: 646-590-0684 / www.sakamai.com

March 19-21

Japan Week 2013

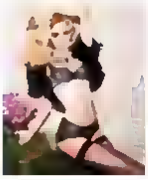
Japan Week is the annual celebration of Japanese culture and cuisine in Grand Central Terminal's Vanderbilt Hall. In honor of Grand Central Terminal's centennial, Japan Week 2013 will be driven by the Japanese "on-the-go" lifestyle theme. Look forward to being introduced to the nuances of Japanese travel culture, including ekiben or special train station bento containing regional dishes, and tachinomiya standing bars featuring a range of sake and shochu. Entertainment includes cultural performances and cooking demonstrations scheduled throughout the three days. Additionally, lucky winners in a contest will receive the grand prize for a free round trip ticket to Japan.

Location: Grand Central Terminal's Vanderbilt Hall
Info: www.japanweek.us

Happenings

Spring Fit Event

Bradelis New York



This March, custom fit lingerie boutique Bradelis New York is holding their Spring Fit Event at the SoHo and Madison Ave locations every Thursday bet. 4-6:30 pm. Enjoy complimentary drinks and sweets while indulging in your inner romantic with Bradelis lingerie. You can also try fitting the "Vanessa" collection, the newest entry in the Spring/Summer '13 Premium Line. A delicate lily-inspired lace design that's sure to put you in a springy mood! During the event, customers will also get free lingerie detergent with a purchase.

Locations: 211 Elizabeth St., (bet. Prince & Spring Sts.)
New York, NY 10012
TEL: 212-941-5629

66 Madison Ave., (bet. 27th & 28th Sts.)
New York, NY 10016
TEL: 212-599-2223
www.bradelisnewyork.com

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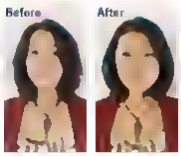
Location: 131 E. 61st St., (bet. Park & Lexington Aves.)
New York, NY 10065
TEL: 212-980-9332 / www.cucchiropractic.com

New Cosme Relaxer Deal for Chopsticks NY Readers

Salon Vijin

Newly released in New York from Japan is the Cosme Relaxer, now being offered at Salon Vijin. It controls hair texture and volume, making it easier to blow-dry every morning. Compared to usual Japanese straightening, this treatment has a different effect, giving a lasting feeling of silky smooth hair. Chopsticks NY readers who orders Salon Vijin Cosme Relaxer will receive free Home-Care Intensive Conditioner. Don't forget to mention Chopsticks NY when making an appointment. This offer cannot be combined with any other offers or promotions.



22 E. 1st St., (bet. 2nd Ave. & Bowery), New York, NY 10003
TEL: 212 664 0664 (English), 212 397-2222 (Japanese)
www.salonvijin.com

20% for Chopsticks NY Readers

Cho Cho San

This 5-year-old authentic Japanese restaurant with an at-home atmosphere, serves up creative and traditional dishes to locals and regulars in the heart of Greenwich Village. Chopsticks NY readers can also get a special 20% discount valid thru the end of March. Offering spacious room and a variety of dishes with vegetarian and gluten free options, Cho Cho San can be enjoyed for any type of occasion, including parties, romantic dining and family gatherings.

15 W. 8th St., (bet. MacDougal St. & 5th Ave.), New York, NY 10011
TEL: 212-473-3333 / www.chochosanrestaurant.com

All Food & Drink 50% Off on Mondays and Thursdays

Teak on the Hudson

Teak on the Hudson Restaurant & Lounge has an elegant, modern décor, combined with a popular contemporary American and sushi menu that uniquely fuses traditional

Happenings Feature

Celebrating 1st Anniversary with New Digital Perm

Dress Hair Salon

Nolita's Dress Hair Salon is celebrating its one year anniversary this February. At the salon, they wish for customers to enjoy changing hairstyles as freely as changing dresses and provide a unique combination of haircut, color and perm with Japanese techniques. Mr. Miwa worked as a top stylist in Tokyo's famous salons before opening his own salon in NYC in 2012 and he teams up with Atsuko, a veteran stylist specializing in short hairstyles with lots of movement.

They are now offering a new service, Moisture Digital Perm. This combination perm consists of applying a digital perm to the hair before applying a straight perm. Using new chemicals from Japan, this is a rare chance to receive this type of perm in NY. In celebration of their first year anniversary, the Moisture Digital Perm will be offered at a special price of $250 and up, or just a straight perm at $180 and up (Reg. $220 and up). Free consultation is also offered.

Location: 166 Elizabeth St., (bet. Kenmare & Spring Sts.)
New York, NY 10012
TEL: 646 912 9644/347 982 5173 (Japanese line)
www.dress-hairsalon.com

cuisine with hints of the exotic. Every Monday and Thursday, join them for their Customer Appreciation Nights when they offer a 50% discount on all food and drinks on their menu. Don't miss out on this special deal.

Location: 16-18 Hudson Pl., Hoboken, NJ 07030
TEL: 201-653-6888
www.teakanthehudson.com

Hina Matsuri (Doll Festival) Decoration and Original Gift

Kiteya SoHo

Kiteya SoHo is a shop that carries traditional Japanese small goods and accessories as well as kimono items where you can find an assortment of traditional craftwork children's clothing and fabric paper with integration of contemporary designs from Kyoto. From Feb. 21, stop by and check out the beautiful Japanese princess doll display for the Hina Matsuri Doll Festival. Also, until the end of March, Chopsticks NY readers can receive an original bookmark gift.

Location: 464 Broome St., (bet. Mercer & Greene Sts.)
New York, NY 10013
TEL: 212-219-7505
www.kiteya.com

Free Gyoza Coupon

Zen 6

New Ramen joint Zen 6 serves authentic ramen with interesting New York-style fusion combinations. Now for the month of March, every customer who orders Zen 6's ramen in-store will receive a ticket for 3 free pieces of gyoza, which can be used for your next visit. (The ticket is valid within one month after issued.) Their homemade gyoza dumplings are made everyday from scratch with fresh and local ingredients, wrapped in very thin gyoza skin and then sautéed to a perfect crispness.

Location: 328 E. 6th St., (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL: 646-429-8471

6th Year Anniversary Discount

RH Plus Salon

Located in Midtown Manhattan, RH Plus Salon is owned and staffed by caring, professional stylists with many years of experience with fashion trends in New York City and Tokyo, Japan. This February, they are excited to announce their 6th year anniversary, and as a big thank you to their clients, they are offering a 10% discount off all salon services until Feb. 28.

Location: 805 3rd Ave., (bet. 49th & 50th Sts.), 2nd Fl.
New York, NY 10022
TEL: 212-644-8058 / www.rhplusny.com

Free "Iaido" Intro Class

New York Budokai

New York Budokai specializes in teaching iaido, popularly known as "the art of drawing the sword." They are now offering a free intro iaido class (reg. $20) for Chopsticks NY readers. No experience required, or equipment needed. They will supply students with a practice iaito (sword) and a bokken (wooden practice sword). To receive this free class offer, don't forget to mention Chopsticks NY when making a reservation. Call for more details.

Location: 520 8th Ave., (bet. 36th & 37th Sts.), 16 Fl.
New York, NY 10018
TEL: 917-821-1460 / www.newyorkbudokai.com

10% Off Yakitori for Chopsticks NY Readers

BAMBOOTORI

Located just below Union Square, BAMBOOTORI takes the concept of traditional yakitori (skewered chicken) a step further by offering all-natural chicken, beef, pork, and vegetable skewers dipped in a special sauce. Charred to perfection in a specialized yakitori grilling machine, their skewers offer a healthier alternative for both meat and veggie lovers. Until the end of March, Chopsticks NY readers will receive 10% off, excluding the lunch menu. Mention Chopsticks NY to redeem this offer.

Location: 106 University Pl. (bet. 12th & 13th Sts.)
New York, NY 10003
TEL: 212-255-5152
www.bambooton.com

Free Yamaha Music Class Preview Lessons

Florentine School of Music, Art & Academics

Celebrate Spring 2013 at the Florentine School! The Florentine School offers a breadth of programs for children and adults who are interested in learning music, art, or academics. During March, they offer free Yamaha music class preview lessons for children ages 3-8. For reservations, please visit their website or call.

Location: 384 Broadway, (bet. Walker & White Sts.), 2nd Fl.
New York, NY 10013
TEL: 212-625-8338
www.florentineschool.com

DEALS OF THE MONTH

Third Location Grand Opening Deals

GO! GO! CURRY!

In celebration of the opening of GO! GO! CURRY!'s third location at the World Trade Center Stadium on Feb. 25, there will be unbelievable deals offered. On opening day, curry will be sold at a whopping 55 cents (limited to 555 dishes) and from Feb. 26-28, a single curry of any size will be sold at $5 with 5 free topping coupons. From among those who become Facebook fans by Mar. 25, a lucky winner will be chosen to receive a $55 curry gift certificate. Simply like the location's Facebook page to enter. Don't miss out on Japan's most popular curry chain.

GoGoCurry! World Trade Center Stadium
Location: 12 John St., (bet. Broadway & Nassau St.)
New York, NY 10038
TEL: 212-406-5555 / www.gogocurryusa-ny.com

50% Offer First Acupuncture Session

Valerio Acupuncture

Licensed acupuncturist, Wilton Valerio L.Ac., is now offering 50% off for the first acupuncture session (Reg. $70) including consultation and treatment (60 min. total) only for new customers mentioning the ad in Chopsticks NY. With a 3,000-year history, acupuncture successfully addresses acute/chronic ailments and manages pain, and now millions of people have found acupuncture to be a better solution than drugs or surgery.

One client suffering from heavy shoulder pain due to long time daily desk work felt "light and comfortable and got better sleep" after a session with Wilton. After listening to your daily life style, he tries to relieve your pain.

Location: Rutherford Medical Complex
305 2nd Ave., (bet. 17th & 18th Sts.), Suite 2
New York, NY 10003
TEL: 646-842-0420 / www.nca-healthny.com

Z-Grip™ Flight

Zebra Reaches New Heights with Z-Grip Flight

Zebra Z-Grip Flight features low viscosity ink for a super smooth writing experience. The stylish barrel design includes a rubber grip for writing comfort. Z-Grip Flight is available in seven colors (ink color), black, blue, red, green, light blue, violet and fuchsia.

Make a statement...*in writing*

WWW.ZEBRAPEN.COM

ZEBRA

Sun2Go

www.sun2go.us.com

Sun2Go is a wireless solar charger designed with the environment and you in mind.

Made for a wide range of everyday and emergency uses, Sun2Go chargers absorb power from the sun so you don't have to worry about finding an outlet.

Whether you're indoors or outdoors, camping, hiking, eating out, or simply enjoying a walk around the park, Sun2Go can conveniently charge up to two devices at once.

It's light, compact, green and built for your convenience

Dual

Sun2Go Dual (MSRP $62.99)
- Capacity: **6000mAh**
- USB:
  - Left - **5.0V / 1.0A**
  - Right - **5.0V / 2.0A**
- Weight: **6.4 oz (180g)**
- Size:
  - L: **4.90in (125mm)**
  - W: **2.80in (72mm)**
  - H: **0.45in (11.5mm)**

(Not shown)
Sun2Go Mini (MSRP $34.99)
- Capacity: **1200mAh**
- USB: **5.0V / 0.5A**
- Weight: **2.08 oz (60g)**
- Size:
  - L: **4.00in (103mm)**
  - W: **2.00in (50mm)**
  - H: **0.43in (11mm)**

For more information, please visit us at: www.sun2go.us.com
41-41 24th st, 4th fl, Long Island City, NY 11101 | (212) 804-7613 | sales@sun2go.us.com